

PLATTERS

CRUNCHY LETTUCES
shaved vegetable crudité,
three peppercorn dressing, parmesan
12 | 20

BURRATA
tomato, cherry,
white balsamic vinaigrette,
olive, cucumber, elderflower honey
16 | 28

OYSTERS ON THE HALF SHELL
chef's selection,
traditional accoutrements
18 | 36

BUCATINI CARBONARA
farm egg, house-made ham, english peas, crème fraîche & pecorino romano
18 | 34

CRISPY PORK BELLY
basmati rice, natural jus, fermented turnip, pickled snowpea, pea shoot & soy vinaigrette
30 | 50

SKUNA BAY SALMON
lemon-horseradish cream, cucumber, purslane, sorrel vinaigrette
30 | 55

PAN ROASTED SCALLOPS
sweet pea purée, english peas, guanciale, shaved carrot & bibb lettuce
40 | 60

DRY-AGED DUCK BREAST
cherry, raspberry, apricot compote, marinated beet, charred onion, sunflower seed, natural jus
42

NIMAN RANCH PRIME NY STRIP
roasted mushrooms, summer squash, patatas bravas, broccoli, chimichurri
100

SHELLFISH PLATTER
maine lobster, shrimp, oysters on the half shell, king crab legs,
white balsamic mignonette, lemon & tabasco
50 | 100

SIDES

BINDI CHAAT
fried okra, chaat masala,
cilantro, tomato, red onion, lime
14

CREAMED SWEET CORN
alabama white sauce, shallot,
espelette pepper
14

CRISPY POTATO
bacon aioli, soft herbs, sea salt
16

CHARCUTERIE

selection of artisanal cured and dried meats, house-made preserves, grilled bread

CHEF'S SELECTION OF 3
house-made, salumi, whole muscle cut
20

CHEF'S SELECTION OF 5
house-made, 2 salumi, whole muscle cuts
30

COMPOSED CHEESE
seasonally inspired chef preparation
16

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF: CHRISTIAN RAGANO
CHEF DE CUISINE: KEITH POTTER
PASTRY CHEF: JOVE HUBBARD