

DEEP DISH FOCACCIA (v) SMOKED MOZZARELLA & SPICED TOMATOES	16
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APPETIZERS	
MUSHROOM CARPACCIO (v) fennel barigoule, baby arugula	18
IMPORTED BURATTA (v) lentil salad, walnut-vinaigrette	22
TUNA CRUDO pickled kohlrabi, salsa verde, fresno chiles*	18
WAGYU BEEF TARTARE smoked sour cream, potato crispies*	22
CELERY ROOT RÖSTI soft boiled egg, truffle vinaigrette	26
GRILLED OCTOPUS orange ponzu, sweet peppers	20

LETTUCES	
TIE DYE BOSTON (v) roasted beets, coach farms goat cheese, blackberry vinaigrette	18
RAFAEL (v) roasted carrots, delicata squash, curry raisin vinaigrette	16
BABY ROMAINE kale caesar dressing, parmesean	16
ENDIVE (v) roasted kabocha squash, tree nut granola	16

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

Snacks

Eggs Dijonnaise (v) 8

Shrimp Stuffed Shishito Peppers 14

Toothpick Pork Belly 14

On Ice

Crudites (v) 15
NIX hummus and avocado ranch

Oysters* 20
beausoleil or kumamoto

Chilled Lobster 18
preserved lemon, orange, fennel

Clam Escabeche* 16
sweet pepper vinaigrette

Poached Shrimp 20
cocktail sauce

Alaskan King Crab 22
lemon pepper aioli

Mini Tower* 75
crudites and dips, poached shrimp, clam escabeche, east and west coast oysters

Max Tower* 95
crudites and dips, poached shrimp, clam escabeche, east and west coast oysters, salmon tartar,
alaskan king crab, chilled lobster

Simply Roasted

Brook Trout 29
soft herb vinaigrette, shaved fennel

Spicy Lamb Merguez Sausage 32
pommes puree, bitter greens

Heritage Farms Porkchop 34
chanterelles, cranberry bean ragut, fresh herbs

Broiled Petit Filet Mignon 42
bone marrow butter, miso spinach

38oz Porterhouse* (serves two) 125
beef fat potatoes, gem lettuce

Sides

Miso Spinach, Hazelnuts (V) 10

Brussel Sprouts, Roasted Garlic Butter (V) 12

Pommes Puree (V) 10

Pommes Frites, Cheddar Fondue (V) 10

- PRE ORDER -
CHOCOLATE SOUFFLÉ
GRAND MARNIER ICE CREAM
SERVES TWO
26

PASTA	
CARROT BOLOGNESE (v) whole wheat lumache, braised mushrooms & walnuts	16 / 31
BROCCOLI CACIO E PEPE (v) rigatoni, dried tomato, pecorino	17 / 32
KING CRAB tagliatelle, cherry pepper, sourdough breadcrumbs	24 / 39
COMTE CHEESE TORTELLINI beaufort, pear, black truffle	19 / 34

ENTREES	
ROASTED CAULIFLOWER TAGINE (v) tunisian spices, tamarind tofu	26
SEARED SCALLOPS pine nut puree, tokyo turnip, blood orange	34
STEAMED BLACK BASS sweet potato curry, chicory, pomegranate seeds	32
CENTER CUT SALMON gigante beans, leeks, hollandaise	34
RYE FRIED CHICKEN radish salad, mustard katsu	29
LONG ISLAND DUCK BREAST panisse, duck leg confit	38

BILLBOARD BURGER DRY AGED, BACON-MUSHROOM MARMALADE FRENCH FRIES, CHEDDAR FONDUE*	28
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CHEF JOHN FRASER