

APPETIZERS

Beet Confit, Leek and Rhubarb Crepe, Ricotta, Pistachios
 Green Asparagus Salad, Strawberry, Lemon Aquafaba
 Bluefin Tuna, English Peas, Horseradish*
 Mackerel Crudo, Ratatouille, Sunflower Seeds*
 Octopus Carpaccio, Jalapeño, Early Tomatoes
 Broiled Live Sea Scallop, Charred Fennel Butter
 Hokkaido Sea Urchin Risotto, Squid Ink, Sea Beans*
 Chicken and Truffle Boudin, Crawfish, Fennel
 Quail au Poivre, Juniper Braised Cabbage
 Veal Breast Ravioli, Market Mushroom, Fines Herbes
 Hudson Valley Foie Gras (*hot or cold*), Market Apples (supplement 10)
 Japanese Hairy Crab, Daikon, Chablis-Citrus Butter (supplement 15)

ENTREES

Baked Sweet Potato in Seaweed Bread, Mustard Butter, Summer Truffles
 Halibut, Olives, Fennel, Saffron Broth
 Red Snapper, Salsify, Lobster-Cockscomb Jus
 Colorado Lamb, Cranberry Bean Cocotte
 Long Island Duck Breast, Herbes de Provence, Morels, Peas*
 Prime Filet Mignon, Stuffed Cabbage, Rosemary Lardo*
 Grass Fed A3 Japanese Wagyu, Spinach Leaves, Black Garlic Jam (supplement 25)*
 Rotisserie Guinea Hen, Celery Root, Celtuce, Truffles (Serves Two)

DESSERT

Orange-Saffron Panna Cotta, Toasted Pistachios, Tarragon
 Chocolate and Pecan Ganache, Brioche Toast, Halva, Apricot Sorbet
 Buckwheat Puff Pastry, Vanilla-Parsnip Cream, Salted Caramel
 Milk Chocolate Cream, Hazelnut Praline, Black Truffle Gastrique Three courses 98
 Vanilla Cheesecake, Hibiscus Verbena Jam, Poached Rhubarb, Graham Cracker Wine pairing 70
 Cheese Trolley (supplement 8)

701WEST

SALON

Warm Olives	8
Baby Cucumber Pickles	10
Six Oysters	18
Jamón Ibérico de Bellota, Lavash	26
Tempura Squid	14
Uni French Toast, Lemon Confit	24
Duck and Foie Pressé, Mostarda	20
Caviar Service, Crispy Buckwheat Blini	
Siberian Sturgeon	70
Osetra	95
Strawberries & Peanut Butter, Feuilletine	14

COCKTAILS

SIGNATURE MANHATTAN	
JF Maker's Mark Single Barrel, House Vermouth, Bitters	25
POSEIDON	
Gin Mare, Sherry, Saline, Oyster*	20
PIED A TERRE	
Rhum Agricole, Shochu, Rosewater, Clarified Lemon	20
DAMAGE CONTROL	
Japanese Strawberry Pimms, Basil, Clarified Lemon	22
STRANGE BEDFELLOWS	
Bubbles, Amaro, Sherry	18
TOKYO GIBSON	
Gin, Dry Vermouth, Blueberry Sesame Shrub	22
VARJAK HIGHBALL	
Rye Whiskey, Amaro, Mocochoinchi, Citrus	18
EMPIRE BUILDER	
Carga Privada Tequila, Toasted Almond, Chocolate	24
BLUE IN GREEN	
Pea Flower Vodka, Rambutan, Edible Gold	18
MASALA SOUR	
Cognac, Masala, Seedlip 94, Egg White*	20
LOS GRINGOS	
Mezcal, Calpico, Cilantro, Cumin	22
PURPLE NOON	
Rum, Moonshine, Black Currant, Smoked Beet	26
FOREIGN AFFAIRS	
Shiitake Bourbon, Cognac, Truffle Peach	26
GROOVE IN THE HEART	
Vodka, Cedro, Bergamot, Clarified Orange	30

AT THE TABLE

AY CHIHUAHUA	
Don Julio 1942, Shishito Cordial, Jalapeno Tincture	60
BALI HA'I	
Rum, Grilled Pineapple, Red Chili, Mango Noodles	45
COMFORT ZONE	
Cold Brew Liquor, Chinese Five Spice, Coconut Milk, Espresso	26

Bartenders Salvatore Tafuri & Gates Otsuji