



PATIO DINNER MENU

POACHED OYSTERS 17

Salt Pond oysters poached in fino sherry, with leek soubise and pickled ramps and osetra caviar

****SCALLOP CEVICHE 16**

Raw scallops dressed with yuzu and togarashi - served with crispy rice crackers and seaweed salad

CUTTLEFISH 16

Spanish cuttlefish seared on the plancha and served with pickled vegetables, ramp vinaigrette and sopressata

****HAMACHI 16**

Raw Amberjack dressed in soy, espelette, and yuzu. Topped with shaved radish, pea greens, olive oil and sea salt

WHITE ASPARAGUS & UNI 16

Jumbo white asparagus from Marchfeld, Austria with béarnaise, brown butter hazelnut crumble and mâche

FOIE GRAS TORCHON 22

Hudson Valley foie served with rhubarb, hazelnuts and brioche



SCALLOPS 30

George's Bank scallops seared on the plancha and served with puffed wild rice, ramps, sunchokes and romesco sauce

BLACK SEA BASS 29

Slow roasted Black Sea Bass served with a dashi broth, turnips and mousseron mushrooms

LOCH ETIVE SEA TROUT 31

Sustainably raised in Scotland - slow roasted and served with white asparagus, mousserons and grilled strawberry purée

COD 26

Cod poached in «acqua pazza» - white wine, hot pepper, garlic, and a touch of tomato with potatoes and spinach

FLUKE 26

Breaded with homemade crumbs and pan-fried in olive oil - served with sautéed spinach and roasted tomato

BOUCHOT MUSSELS & LINGUINE 24

White Linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic

***Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

****Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.****