

MAIN COURSES

POISSONS & CRUSTACÉS

SEA SCALLOPS	34
crispy potato/cauliflower/capers	
SHRIMP	38
chili vinaigrette/bok choy/coconut	
ORA KING SALMON	36
roasted beets/spaghetti squash/red cabbage	
BRANZINO	34
melted leeks/lemongrass /fennel condiment	

VIANDES

CRESCENT DUCK DUO	36
crispy skin breast/confit leg/lentil ragout	
COLORADO LAMB CHOPS	44
yogurt marinated/pistachios/piperade	
BERKSHIRE PORK LOIN	38
chanterelles/onions/green apple	
STRUBE RANCH WAGYU BEEF FILET	52
pommes rostini/celeriac puree/brussels sprouts	

TABLESIDE CLASSICS SERVED FOR 2 PERSONS

DOVER SOLE MEUNIERE
grilled asparagus/brown butter/mustard
60 per person

ORGANIC "HERITAGE" CHICKEN
mushrooms/onions/seasonal vegetables/potato purée/pinot noir sauce
45 per person

TEXAS LONG BONE AKAUSHI RIBEYE 42oz
FLAMBÉ AU COGNAC
caramelized onions/mushrooms/peppercorn sauce/Cognac flambeed
190 (serves up to three)

A \$5 charge will be added for split dish. 18% gratuity will be added for parties of 6 or more

RAW BAR

1/2 DOZEN OYSTERS	20
classic service/mignonette/lemon	
SEAFOOD TASTING	22
oysters/salmon tartare/crab	
cocktail sauce/lemon/mignonette	

APPETIZERS

MUSHROOM CONSOMME	16
chestnuts/squash/ravioli de Royan	
OCTOPUS	20
harissa/green olive/potato	
CARAMELIZED CHEESE SOUFFLÉ	22
Comté/butternut squash velouté/patty pan	
AVOCADO SALAD	14
organic cucumber/red onion/sherry vinaigrette	
MONTE CARLO SALAD	22
crab/avocado/mozzarella	
SALMON CRUDO	20
avocado/fennel/rice pearl	
BEET TARTARE	18
hazelnuts/apple/goat cheese	
HUDSON VALLEY FOIE GRAS TERRINE	29
date marmelade/cranberry ginger/warm brioche	
LOBSTER RIGATONI	16/29
Maine lobster/chili pepper/tarragon	

Our menu is designed to accommodate dietary preferences.

V: VEGETARIAN

VG: VEGAN

GF: GLUTEN FREE

DF: DAIRY FREE

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