

Appetizers

Tuna Tartare, Avocado, Radish, Soy-Mushroom Vinaigrette* 23

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 19

Buratta, Meyer Lemon Jam, Black Bread and Basil 20

Baby Beets Salad, Rich Yogurt, Field Mache and Lemon Oil 18

Pretzel Crusted Calamari, Mustard Aioli 16

Broccoli and Kale Salad, Mustard Vinaigrette, Soft Boiled Egg* 20

Butternut Squash Soup, Black Trumpet Mushroom and Chives 18

Pizza and Pasta

Black Truffle and Fontina Cheese Pizza 22

Paccheri and Meatballs

Smoked Tomato Ragu, Parmesan Cheese* 28

Parmesan Risotto

Winter Mushrooms and Herbs 20/32

Honeynut Tortelloni

Brown Butter Balsamic, Crushed Amaretti 22/34

Chef's Seasonal Caviar Creation 50

Entrées

Tender Winter Vegetables

Grains, Red Curry and Radish Sprouts 28

Truffle Crusted Faroe Island Salmon

Apple-Celeriac Puree, Black Truffle Vinaigrette* 38

Spice Crusted Black Sea Bass

Pearl Onions, Edamame, Sweet & Sour Jus 37

Peconic Bay Scallops

Caper Soffritto, Cauliflower Meyer Lemon Sauce* 44

Grass Fed Cheeseburger

Yuzu Pickles, Brie Cheese, Truffle Aioli and French Fries* 24

Crispy NY State Duck Breast

Hibiscus-Honey Glazed Pumpkin, Turnips * 42

Parmesan Crusted Chicken

Salsify, Lemon-Basil Sauce* 36

Grilled Lamb Chops

Mushroom Bolognese, Rapini, Pecorino* 44

Pepper Crusted NY Strip

Potato Gnocchi, Brussels Sprouts, Beef Jus 40

Sides 10

Grilled Broccoli Rabe, Olive Oil and Chili Flakes

Caramelized Brussels Sprouts with Smoked Bacon, Pear and Chervil

French Fries With Herbs

Mashed Potatoes