

# DINNER



## SHAREABLE SNACKS —

CLASSIC DEVEILED EGGS 9  
CHIVES & OLD BAY SEASONING  
ADD WHITE STURGEON CAVIAR 30

JAMON IBERICO WRAPPED MEDJUL  
DATES 16  
TALEGGIO CHEESE, BALSAMIC GLAZE

SPINACH & SMOKED GOUDA DIP 16  
BLACK TRUFFLE, GRILLED SOURDOUGH BREAD

T.U.S.H. SPICED BOILED PEANUTS 10  
FLORIDA PEANUTS STEWED FOR 12 HOURS WITH  
CAJUN SPICE BLEND

## MARKET —

ARUGULA SALAD 16  
EDAMAME, RADICCHIO, ROASTED BEETS,  
JALAPENO CORN VINAIGRETTE

FORK & KNIFE CAESAR 15  
BRICK STREET FARMS BABY ROMAINE,  
PARMESAN, SOURDOUGH CROUTONS

SHAVED BRUSSELS SPROUT SALAD 16  
ANJU PEARS, CRISPY GOAT CHEESE, SHERRY  
MUSTARD VINAIGRETTE



## STARTERS —

TEMPURA DELICATA SQUASH RINGS 17  
POMEGRANANTE, FERMENTED BLACK GARLIC  
AIOLI\*\*

\*SHELLFISH ALLERGY\*

SMOKED VENISON TARTAR 23  
CAPER, CORNICHON, HORSERADISH, MUSTARD,  
CHIVES, QUAIL EGG, SHAVED CROUTON

SPANISH OCTOPUS 21  
BABY ARUGULA, LEMON, ROMESCO SAUCE

CHARCUTERIE 24  
CHEF'S ASSORTMENT OF 2 MEATS AND 2  
CHEESES WITH ACCOUTREMENTS

VEAL MEATBALLS 15  
PINE NUTS, CHERRIES, SAN MARZANO  
TOMATO SAUCE

HAMACHI CRUDO 22  
PASSION FRUIT SAUCE, CRISPY LOTUS ROOT

CREAMY TOMATO SOUP 18  
HORSE SOLDIER BOURBON, JUMBO LUMP CRAB  
GRILLED CHEESE

BROILED OYSTERS MOTOYAKI 18  
MISO, KEWPIE, LEEKS, MOZZARELLA



WE SOURCE LOCALLY AND USE HUMANELY  
RAISED SUSTAINABLE PRODUCTS WHENEVER  
POSSIBLE

# DINNER



## — MAINS —

### CRISPY WHOLE FISH 59

STIR FRY VEGETABLES, CANDIED GINGER,  
THAI BASIL, TAMARIND SAUCE

### GRILLED MAINE SCALLOPS 42

SPAGHETTI SQUASH, CHERRIES, CRISPY  
SAGE, CHOCOLATE WILD BOAR RAGOUT

### ROASTED GULF BLACK GROUPE 48

KABOCHA SQUASH PUREE, GRILLED  
HEARTS OF PALM, LOBSTER CAPPUCCINO

### MAINE LOBSTER CAVATELLI 50

SAFFRON, BROCCOLINI, BURRATA,  
CALABRIAN CHILI, CHERRY TOMATO SAUCE

### WOOD GRILLED ATLANTIC

### WORDFISH 39

CANNELLINI BEAN PUREE, BROCCOLINI,  
KALAMATA OLIVE TAPANADE

### BONE-IN BISON FILET 49

LYONNAISE FINGERLING POTATOES, HERBED  
BOURBON BUTTER

### GRASS-FED DELMONICO 73

SLOW ROASTED GARLIC CLOVE, PORCINI  
MUSHROOM DEMI-GLAZE

### COLORADO LAMB CHOPS 49

FIG & HAZELNUT CRUSTED, BABY CARROTS,  
GOAT CHEESE POTATO GRATIN

### ROAST CHICKEN WITH GARLIC,

### LEMON & PARSLEY 34

ARUGULA, ALMOND, APRICOT FREGOLA,  
JUS NATURAL

### HSB BRINED HERITAGE PORK CHOP 36

CHESTNUT POLENTA, CRISPY BRUSSELS  
SPROUTS, APPLE CIDER GLAZE



## SIDES

SPAGHETTI SQUASH WITH CHERRIES AND SAGE 11

VERMONT GOAT CHEESE POTATO GRATIN 10

BABY CARROTS WITH LIME YOGURT & CANDIED PECANS 10

MAPLE GLAZED BRUSSELS SPROUTS 12

HAND-CUT FRIED ROSEMARY POTATOES 11

BROCCOLINI WITH CHILI AND GARLIC 11

## DESSERT

### TIRAMISU 14

ESPRESSO & RUM SOAKED LADY FINGERS,  
MASCARPONE MOUSSE, CHOCOLATE  
COVERED ESPRESSO BEANS

### MARACAIBO CHOCOLATE

### MOUSSE 16

SALTED BOURBON CARAMEL, CARA CRAKINE

### BOMBOLONI 11

LITTLE SUGAR DOUGHNUTS, TEQUILA  
LEMON CURD, NUTELLA SAUCE

### WARM PINEAPPLE UPSIDE-DOWN

### CAKE 15

ALMOND CAKE, FILTHY CHERRIES, VANILLA  
ICE CREAM



SELECTION OF GELATO & SORBETS 9