

DINNER



— SNACKS —

MIXED OLIVES & PICKLED PEPPERS 9
NIÇOISE PICHOLINE, CERIGNOLA, PEPPADEWS,
PEPPERONCINI, PERUVIAN TEARDROPS

JAMON IBERICO WRAPPED DATES 16
TALEGGIO CHEESE, BALSAMIC GLAZE

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

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

— STARTERS —

CRISPY JUMBO GULF SHRIMP 23
WAKAME SEAWEED, COCONUT AIOLI,
THAI CHILI SAUCE

CHILLED TOMATO GAZPACHO 18
LUMP CRABMEAT, SHRIMP CRACKERS, RED SORREL

SPANISH OCTOPUS 21
BABY ARUGULA, LEMON, ROMESCO SAUCE

OYSTERS ON THE 1/2 SHELL (6) 22
YUZU MIGNONETTE, PERNOD SPIKED COCKTAIL SAUCE,
TOBASCO & LEMON

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

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

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

WOOD-GRILLED ASPARAGUS 17
MIXED MUSHROOMS, MADEIRA CREAM, SOFT POACHED
EGG

BRICK STREET FARMS GREENS 16
FENNEL, WALNUT, PECORINO, GRAPEFRUIT VINAIGRETTE

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

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

— MAINS —

CRISPY WHOLE FISH 59
STIR-FRY VEGETABLES, CANDIED GINGER,
THAI BASIL, TAMARIND SAUCE

HERB-CRUSTED ARCTIC CHAR 42
SAUTEED SPINACH, SALMON ROE,
PANCETTA EMULSION

WOOD-GRILLED BLACK SEA BASS 46
BELUGA LENTILS, COLOSSAL CRAB MEAT,
COCONUT CURRY

MAINE LOBSTER CAVATELLI 50
SAFFRON, BROCCOLINI, BURRATA, CALABRIAN
CHILI, CHERRY TOMATO SAUCE

CORIANDER SPICED CHICKEN 34
MERGUEZ-CHICKPEA RAGOUT,
PRESERVED LEMON

PRIME DELMONICO 78
SLOW ROASTED GARLIC CLOVE,
PORCINI MUSHROOM DEMI-GLAZE

BONE-IN BISON FILET 55
LYONNAISE FINGERLING POTATOES,
HERBED BOURBON BUTTER

BAROLO BRAISED WAGYU BEEF 47
BOURSIN POTATO PUREE, BLACK TRUFFLE,
TURMERIC BRAISED LEEKS

COLORADO LAMB CHOPS 49
FIG & HAZELNUT CRUSTED, BABY CARROTS,
GOAT CHEESE POTATO GRATIN

PORCHETTA 38
SLOW ROASTED PORK BELLY, ASPARAGUS, FENNEL
POLLEN, SPICED JUS

— SIDES —

VERMONT GOAT CHEESE POTATO GRATIN 14
WHIPPED BOURSIN POTATO PUREE 14
HAND-CUT FRIED ROSEMARY POTATOES 14
SAUTEED SPINACH WITH GARLIC CONFIT 15
HONEY-GLAZED BABY CARROTS 14

