

# DINNER



## SNACKS

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

BLISTERED SHISHITO PEPPERS 9  
YAKIMA SMOKED SEA SALT

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

GRILLED BLACK GROUPER 49  
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

