

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
CHAMPAGNE 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

HONEY ROASTED BEET TARTARE 16
RAS EL HANOUT, SHEEP'S MILK FETA CHEESE, ARUGULA,
CRISPY PAPADAMS

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

FARRO & BURRATA SALAD 16
CUCUMBER, CHERRY TOMATOES, KALAMATA OLIVES,
BALSAMIC, BUFFALO MILK BURRATA CHEESE

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

TAGLIATELLE 31
FRESH PASTA, KEY WEST PINK SHRIMP, FAVA BEANS,
LEMON CREAM, KALE PESTO

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

PEKING 1/2 DUCK 38
SMOKY ROMANO BEANS, SHALLOTS, BACON,
HORSE SOLDIER BOURBON BARBEQUE DEMIGLAZE

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
SMOKY ROMANO BEANS WITH SHALLOTS & BACON 13

