

## To Begin The Day

Breakfast Pastry Basket, Échiré Butter & Home Made Preserves

House Made Granola, Lemon Yoghurt Parfait, Orange Blossom Honey

Steel Cut Irish Oatmeal, Banana Brulée, Candied Walnuts, Muscavado Sugar

Stewardship Farms Melons & Berries, Empire Apple & Thai Basil Granite

Smoked Scottish Salmon, Toasted Bagel, Marinated Capers, Herb Cream Cheese

## Eggs, Eggs, Eggs

Soft Style French Omelet, Gruyère, Chanterelle Mushrooms, Roasted Pearl Onions

Five Egg White Frittata, Warm Goat Cheese, Sun Dried Tomatoes, Asparagus, Young Basil

Fried Egg Sandwich, Harissa Aioli, Comte Cheese, Smoked Applewood Bacon, Warm Brioche

Eggs Benedict, Smoked Country Ham, Jalapeño-White Cheddar Biscuit, Maple Hollandaise

Two Sparrowbush Farms Organic Eggs 'Any Style', Crispy Hashbrowns, Applewood Smoked Bacon

Smoked Salmon & Avocado 'Toast', Two Poached Eggs, Dill Hollandaise, Toasted Brioche

## Flour, Butter, Sugar

Blueberry-Buttermilk Pancakes, Salted Maple Butter, 100% Vermont Maple Syrup

House Made Waffles, Caramelized Empire Apples, Candied Walnuts, Whipped Crème Fraîche

Ricotta Stuffed Brioche French Toast, Huckleberry Compote, Bourbon Maple Syrup

## On The Side

One Organic Egg Any Style

Applewood Smoked Bacon

Smoked Country Ham

Maple Pork Sausage

Chicken Apple Sausage

Fingerling Potatoes, Cipollini Onions

Avocado Toast, Levain Bread

House Made Muffin of the Day

## Morning Drinks

WP 100% Arabica Coffee

Loose Leaf Tea Selections

Valencia Orange Juice

Ruby Red Grapefruit Juice

'Green Juice' - Apple, Kale & Cucumber

Pressed Juice of the Day

Smoothie of the Day

## Starters

Big Eye Tuna Tartare, Wasabi, Togarashi Crisps, Tosa Soy  
Hand Cut Prime Sirloin Steak Tartare, Egg Yolk 'Jam', Crispy Beef Tendon  
Hamachi Sashimi, Myoga, Sudachi Citrus, Moro Blood Orange-Shiso Ponzu  
Maine Lobster & Maryland Blue Crab "Louis" Cocktail, Spicy Tomato-Horseradish  
Hokkaido Scallop 'Carpaccio', Young Onion, Yuzu-Kosho, Smoked Sea Salt  
Slow Poached Lilly Farms Organic Egg, French Black Truffles, Chanterelle Mushroom Emulsion  
Hand Made Tortelloni, Sweet New Jersey Corn, Mascarpone, Parmigiano Reggiano  
Mosefund Farms Suckling Pig & Crispy Belly, Roasted Empire Apples, Maple-Mustard Vinaigrette  
Marcho Farms Veal Tongue, Campania Artichokes, Limoni Beans, Salsa Verde  
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

## Salads

Wagyu Beef Sashimi, Upland Cress, Japanese Cucumber, Spicy Radishes, Shiso Aioli  
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette  
Red Oak Farms Heirloom Tomato Salad, Robiola Rocchetta, Young Basil, Tuscan Olive Oil

## The Sea

Pan Roasted Stonington Maine Lobster, Black Truffle Sabayon, 2 lb / 3lb  
Line Caught Virginia Striped Bass, Warm Cherry Tomatoes, Shelling Beans, Provençal Olive Oil  
Steamed Atlantic Salmon "Hong Kong Style", Soy, Chili, Cilantro, Jasmin Rice  
Whole Roasted Dover Sole "Meunière", Preserved Meyer Lemon, Parsley

## The Pasture

Elysian Fields Double Lamb Chops, Cilantro-Mint Raita  
Kurobuta Pork Chop, Roasted Empire Apple-Golden Raisin Mostarda  
Snake River Farms American Wagyu Short Ribs, Cauliflower Purée, Curry Leaf, Bengali Tomato Chutney  
Pan Roasted Joyce Farms Organic Poussin, Purée of Roasted Shallots, Chanterelle Mushrooms

## Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...

### Japanese Pure Wagyu Beef, Miyazaki Prefecture

Rib Eye Steak, Minimum 6 Oz Per Order  
New York Sirloin, Minimum 6 Oz Per Order

### USDA PRIME, Creekstone Farms, Kansas Aged 28 Days

Bone In Rib Eye Steak 20 Oz  
Bone In New York Sirloin 20 Oz  
Bone In Filet Mignon 16 Oz  
Filet Mignon 8 Oz

### Grass Fed Angus, Finger Lakes Farms, Ithaca, New York

Petit Cut Filet Mignon 6 Oz  
Filet Mignon 9 Oz

### USDA PRIME, Illinois Corn Fed, Dry Aged 35 Days

Rib Eye 12 Oz  
Petit Cut New York 10 Oz  
New York Sirloin 14 Oz

### American Wagyu, Snake River Farms, Idaho

New York Sirloin 8 Oz  
Filet Mignon 6 Oz  
Rib Eye Steak 9 Oz  
Porterhouse 34oz, For Two

### Tasting of New York Sirloin

American Wagyu Snake River Farms 4 Oz  
USDA Prime Dry Aged 35 Days 4 Oz  
Japanese Wagyu Beef From Miyazaki Prefecture 2 Oz

### From the Market

Caramelized Cauliflower, Golden Raisins, Capers  
Tuscan Black Kale, Spinach, Garlic, Olive Oil  
Kennebec Potato French Fries, Black Truffles  
Broccoli Rabe, Fiore di Sardo, Sun Dried Tomatoes  
Wild Field Mushrooms, Japanese Shishito Peppers  
Cavatappi Pasta "Mac & Cheese", Aged Cheddar  
Creamed Spinach with Fried Organic Egg  
Soft Polenta with Parmigiano Reggiano  
Hand Cut Kennebec Potato French Fries, Herbs  
Crispy Tempura Onion Rings  
Yukon Gold Potato Puree

### Add to the Cuts

French Black Truffles  
Fried Organic Egg  
Point Reyes Blue Cheese  
Wild Field Mushrooms  
Caramelized Shallots, Pearl & Cipollini Onions  
Black & Golden Caramelized Garlic  
Roasted Bone Marrow, Parsley

### Sauces

House Made Steak Sauce	Creamy Horseradish
Cognac Grain Mustard	Armagnac & Peppercorn
Yuzu Kosho Butter	Red Wine Bordelaise
Argentinean Chimichurri	Bearnaise

## The Sweets

### Butterscotch Chocolate Bar

Malted Barley, Caramel Crème Fraîche, Cocoa Nibs,  
Virginia Red Skin Peanuts, Smoked Celtic Sea Salt

### Baked Alaska

Coconut Semifredo, Passion Fruit Gelato, Toasted Italian Meringue,  
Huckleberries, Hibiscus, Graham Cracker Crumb

### B C P

Roasted Bananas, Tahitian Vanilla Custard,  
Manjari Chocolate, Walnut Petit Beurre

### Bartlett Pear & Almond-Oat Crumble

Rolled Irish Oats, Fleur De Sel, Blackberries, Bourbon,  
Pecan-Brown Butter Ice Cream

### Red Plum 'Upside Down' Cake

Sicilian Pistachios, Spanish Saffron, Lebneh,  
Chai Masala Infused Yoghurt, Orange Blossom Honey

### Doughnuts & Cream

Cider Poached Pink Lady Apples, Cajeta, Licorice Sugar,  
Sage, Smoked Vanilla Ice Cream

### Guanaja Chocolate Soufflé

Whipped Crème Fraîche, Roasted Hazelnuts, Gianduja Ice Cream

## Starters

Big Eye Tuna Tartare, Wasabi, Togarashi Crisps, Tosa Soy

Hand Cut Prime Sirloin Steak Tartare, Egg Yolk 'Jam', Crispy Beef Tendon

Maine Lobster & Maryland Blue Crab "Louis" Cocktail, Spicy Tomato-Horseradish

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Red Oak Farms Heirloom Tomato Salad, Robiola Rocchetta, Young Basil, Spanish White Anchovy

Hand Cut Wild Field Mushroom Tagliatelle, Torn Parsley, Parmigiano Reggiano

American Wagyu Beef Sashimi, Upland Cress, Spicy Radishes, Shiso Aioli

## The Sea

Maine Lobster Salad, Hearts of Palm, Mâche, Quail Egg, Campagnia Artichokes, Tarragon

Tsukiji Market Sashimi Salad, Myoga, Avocado, Tosaka, Shiso Leaf, Lemon Ponzu

Steamed Atlantic Salmon "Hong Kong Style", Soy, Chili, Cilantro, Jasmin Rice

Sautéed Loup de Mer, Fennel Fondant, Niçoise Olives, Saffron Aioli, Preserved Lemon

## The Pasture

Pan Roasted Joyce Farm's Organic Poussin, Purée of Roasted Shallots, Chanterelle Mushrooms

Grilled USDA Prime Cheeseburger, Aged Vermont Cheddar, Jalapeño-Shallot Marmalade, French Fries

USDA Prime New York Steak Salad, Smoked Bone Marrow, Shropshire Cheddar, Red Frill Mustard, Watercress

Grilled Organic Chicken Sandwich, Red Harissa, Avocado, Comte Cheese, Rocket, Moroccan Beet Salad

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Bone In Rib Eye Steak 20 Oz

Bone In New York Sirloin 20 Oz

Filet Mignon 8 Oz

### USDA PRIME, Illinois, Corn Fed, Dry Aged 35 Days

Petit Cut New York 10 Oz

Rib Eye Steak 12 Oz

### Grass Fed Angus, Finger Lakes Farms, Ithaca, New York

Petit Cut Filet Mignon 6 Oz

### American Wagyu, Snake River Farms, Idaho

New York Sirloin 8 Oz

Filet Mignon 6 Oz

Rib Eye Steak 9 Oz

### Japanese Pure Wagyu Beef, Miyazaki Prefecture

Rib Eye Steak, Minimum 6 Oz Per Order

New York Sirloin, Minimum 6 Oz Per Order

### From The Market

Broccoli Rabe, Fiore de Sardo, Sun Dried Tomatoes

Caramelized Cauliflower, Golden Raisins, Capers

Wild Field Mushrooms, Japanese Shishito Peppers

Yukon Gold Potato Puree

Tuscan Black Kale, Spinach, Garlic, Olive Oil

Hand Cut Kennebec Potato French Fries, Herbs

### Sauces

House Made Steak Sauce      Creamy Horseradish

Armagnac & Peppercorn      Yuzu Kosho Butter

Red Wine Bordelaise      Bearnaise

Argentinean Chimichurri

## **Rough Cuts**

### **Kumamoto Oyster Gratin**

Saikyo Miso, Avocado, Chives

### **Big Eye Tuna Tartare**

Black Rice Crisps, Tosa Soy, Togarashi

### **Hokkaido Scallop 'Carpaccio'**

Yuzu0-Kosho, Wasabi Aioli, Smoked Sea Salt

### **Crispy Mosefund Farm's Pork Belly**

Roasted Empire Apples Puree, Maple Powder

### **Hand Cut USDA Prime Steak Tartare**

Egg Yolk 'Jam', Crispy Beef Tendon

### **Hardwood Grilled 'CUT Burger'**

Jalapeño Marmalade, Smoked Bacon, Vermont Cheddar

### **Grilled Joyce Farms Chicken Sandwich**

Harissa Aioli, Toasted Ciabatta, Moroccan Beet Salad

### **Slow Braised Wagyu Beef Short Rib**

Steamed Bao Buns, Crispy Garlic, Scallion, Hoisin

### **Murray's 'Grilled' Cheese**

Smoked Heirloom Tomato & Shallot Marmalade

### **Filet Mignon Vietnamese 'Pho' Steak Sandwich**

Holy Basil, Lemongrass, Pickled Chilies, Cucumber

### **Mediterranean Chopped Salad**

French Feta, Kalamata Olives, Toasted Pine Nuts

### **Smoked Scottish Salmon**

Toasted House Made Brioche, Herb Cream Cheese

### **American Wagyu Beef Sliders**

Brioche Bun, Confit Tomato, Garlic Aioli

### **USDA Prime Filet Mignon 'Steak Frites'**

Argentinean Chimichurri, Hand Cut French Fries

### **Crispy Tempura Onion Rings**

### **Hand Cut Kennebeck Potato French Fries**

### **American Artisanal Cheese Plate**

Selection of Six Cheeses, Grilled Fruit & Nut Bread, Honey Comb