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| Raw scallop with plum and nori | 18 |
| Tuna tartare with flax seeds | 22 |
| Lobster crudo, shiso, and mayonnaise | 21 |
| Oysters with Szechuan mignonette | 25 |
| Osetra caviar, crème fraîche, and rye crackers | 60 |
| Shrimp with cocktail sauce | 32 |
| Sea urchin and fluke | 18 |
| Snow crab with yuzu kosho mayonnaise | 25 |
| Seafood platter | 95 |
| ...with Osetra caviar | 140 |

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| Pickled daikon and olives | 9 |
| Anchovies and boquerones | 18 |
| Jamón Ibérico | 24 |
| Potato croquettes | 14 |
| Caesar salad | 17 |
| Purple endive, pecans, and Bayley Hazen Blue | 17 |
| Stracciatella, Meyer lemon, fennel | 18 |
| Rutabaga and raclette tart | 17 |
| Omelette with hackleback and trout roe | 36 |
| Steamed clams | 23 |
| Lamb ribs with yogurt and mojo verde | 22 |

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| Lobster ravioli in broth with greens | 30 |
| Seared tuna with stems and radishes | 32 |
| Chicken, matsutake mushrooms, parsnip | 32 |
| Steak with Béarnaise, potatoes, and chicories | 38 |

Tuesday, October 11, 2016
Please inform us of any allergies or dietary restrictions.

A

| | glass | bottle |
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| Sparkling | | |
| Raphaël et Vincent Bérêche, 'Vallée' Brut – Champagne, France NV | 28 | 108 |
| Pierre Paillard, Brut Rosé – Champagne, France NV | 26 | 100 |
| Domaine du Facteur, Vouvray Extra Brut – Loire, France NV | 15 | 56 |
| Sherry | | |
| Equipo Navazos, 'La Bota de Manzanilla n°55' – Sanlúcar de Barrameda, Spain NV | 15 | |
| White | | |
| Luneau-Papin, 'Terre de Pierre,' Muscadet Sèvre-et-Main – Loire, France 2013 | 14 | 52 |
| Weiser Künstler, Riesling feinherb – Mosel, Germany 2015 | 15 | 56 |
| Le Sot de L'Ange, 'Sot Blanc' Sauvignon blanc – Loire, France 2015 | 12 | 44 |
| Terre Apuane, 'Perle Nuvole' Vermentino – Tuscany, Italy 2015 | 12 | 44 |
| Ciro Picariello, Fiano di Avellino – Campania, Italy 2015 | 16 | 60 |
| Roland Lavantureux, Chablis 'Vieilles Vignes' – Burgundy, France 2013 | 21 | 80 |
| I Custodi delle Vigne dell'Etna, 'Ante' Etna Bianco – Sicily, Italy 2014 | 23 | 88 |
| Rosé | | |
| Domaine la Paonnerie, 'Le Rosé d'Ancenis' – Loire, France 2015 | 14 | 48 |
| Red | | |
| Manenti, Frappato – Sicily, Italy 2014 | 16 | 60 |
| Vaccelli, 'Unu' Sciaccarellu – Corsica, France 2011 | 15 | 56 |
| Château de Brézé, 'Clos Mazurique,' Saumur – Loire, France 2015 | 12 | 44 |
| Jean-Marc Morey, Santenay 'Les Cornières' – Burgundy, France 2013 | 22 | 84 |
| Clos du Rouge Gorge, 'Jeunes Vignes,' Côtes Catalanes – Roussillon, France 2015 | 18 | 68 |
| Gramenon, 'Sierra du Sud' Côtes du Rhône – S. Rhône, France 2014 | 19 | 72 |
| Fèlsina, Chianti Classico Riserva – Tuscany, Italy 1995 | 30 | 116 |
| Cocktails | | |
| Rosemary Society <i>Gin, pear brandy, lemon, grapefruit, rosemary</i> | 16 | |
| Tuxedo #2 <i>Gin, blanc vermouth, maraschino, orange bitters, absinthe</i> | | |
| Son of Neptune <i>Scotch, lemon, pineapple, lavender honey</i> | | |
| Solea <i>Gosling's rum, ginger, spiced hibiscus, soda</i> | | |
| Spice Trader <i>Chai spiced genever, lapsang souchong tea syrup, orange bitters</i> | | |
| Beer | | |
| Mikkeller, 'Keeper Pils' Pilsner – Pennsylvania (12oz) 5% | 9 | |
| Off Color, 'Apex Predator' Saison – Illinois (12oz) 6.8% | 9 | |
| De Ranke, 'XX Bitter' Belgian Pale Ale – Belgium (11.2oz) 6.2% | 12 | |
| Evil Twin, 'Modern' IPA – New York (12oz) 6% | 8 | |
| Dark Horse, 'Boffo Brown' Brown Ale – Michigan (12oz) 6.5% | 8 | |
| Sparkling water | | |
| | 7 | |

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| Dessert | 13 |
| Berries and sake | |
| Coconut sorbet with celery and pineapple | |
| Apple tart with cream | |
| Crème brûlée | |
| Amarena cherries and chocolate mousse | |

Dessert wine

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| Vollenweider, <i>'Goldgrube'</i> Riesling Spätlese — Mosel, GE 2008 | 18 |
| Marco de Bartoli, <i>'Bukkuram'</i> Passito di Pantelleria — Italy 2008 | 26 |
| Quinta do Infantado, 10-year Tawny Port — Douro, Portugal NV | 16 |
| Gioielli, Rappu — Corsica, France NV | 24 |

Brandy

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| Paul Beau, Cognac VS | 14 |
| Guillon Painturaud, Cognac VSOP | 21 |
| Navarre, Cognac Vieille Reserve | 58 |
| Domane d' Esperance, Armagnac XO | 20 |

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| Digestif | |
| Montenegro | 12 |
| Nonino | 16 |
| Nardini | 13 |
| Fernet Branca | 13 |
| Ciociaro | 12 |
| Sibilla | 16 |
| Cynar | 12 |
| Braulio | 13 |
| Sfumato | 12 |
| Tequila, mezcal | |
| Ocho Blanco | 18 |
| Fortaleza Blanco | 16 |
| Siete Leguas Reposado | 18 |
| Ocho Reposado | 20 |
| Fortaleza Añejo | 24 |
| Del Maguey ' <i>Vida</i> ' mezcal | 14 |
| Del Maguey ' <i>Wild Papalome</i> ' mezcal | 26 |
| Vago Espadin mezcal | 16 |
| Rum | |
| Santa Teresa 1796 | 16 |
| Dos Maderas ' <i>PX 5+5</i> ' | 14 |
| Appleton Reserve | 13 |
| Smith + Cross | 14 |
| Gosling's ' <i>Black Seal</i> ' | 13 |
| Scotch, Whiskey | |
| Compass Box ' <i>Oak Cross</i> ' | 16 |
| Laphroaig 10 yr | 18 |
| Longrow Peated | 19 |
| Springbank 15 yr | 28 |
| Duncan Taylor Blended Islay 17 yr | 36 |
| Middleton ' <i>Very Rare</i> ' Irish | 40 |
| Michter's Rye | 15 |
| High West ' <i>Rendezvous Rye</i> ' | 18 |
| Blanton's Bourbon | 14 |
| Lock Stock and Barrel 16 yr Rye | 36 |