

# DINNER

## STARTERS

### OYSTERS ROCKEFELLER 26

LOCAL POCOMO OYSTERS, 'NDUJA, SPINACH,  
HERBED BREADCRUMBS + PARMESAN

### SPRING PEA SOUP 21

CRAB, LARDONS, MINT  
+ EVOO

### CAESAR SALAD 17

ROMAINE HEARTS, ANCHOVY  
BREADCRUMBS, PARMESAN + CAESAR  
DRESSING

### GRILLED ASPARAGUS 18

RICOTTA, HERBS, EVOO, PRESERVED  
LEMON + EGG

### BEEF TARTARE 24

FILET MIGNON, CORNICHONS,  
CAPERS, SHALLOTS, WHOLE GRAIN  
MUSTARD + SHRIMP CHIPS

## MAINS

### TUNA NIÇOISE 44

SEARED RARE BLUEFIN, HARICOT VERTS,  
FINGERLING POTATOES, OLIVES, H.B. EGG,  
GEM LETTUCE + GREEN GODDESS DRESSING

### SALMON 39

WHITE BEANS + BEET PURÉE, CRISPY  
FINGERLING POTATOES, PICKLED  
ONIONS + HERB BUTTER

### HALIBUT 46

RICOTTA GNUDI, ENGLISH PEAS, CARROTS  
ASPARAGUS + SPRING HERB BROTH

### ROASTED CHICKEN 34

SEMI-BONELESS ½ CHICKEN, BEECH  
MUSHROOMS, HARICOT VERTS + DIJON JUS

### NEW YORK STRIP 59

ASPARAGUS, POMMES ALIGOT, TRUFFLE-  
BORDELAISE SAUCE

## DESSERT

### CARROT CAKE 14

MASCARPONE CREAM + CARROT JAM

### CHOCOLATE POT DU CRÉME 14

CANDIED PISTACHIOS + RASPBERRIES

\*CONSUMING RAW OR UNDERCOOKED ITEMS MAY CAUSE ILLNESS  
\*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD  
ALLERGY