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STARTERS

Holman's Harvest Farm Bibb Caesar

*Watermelon Radish, Crispy Poached Egg, Lavender Crouton
Grilled Anchovy, Herb Dressing 14*

Local Baby Greens

*Swank Farm Radish, Cherry Tomatoes, Cucumber
Preserved Lime, Minus 8 Vinaigrette 12*

Goat Cheese-Potato Terrine

Roasted Baby Beets, Micro Arugula, Balsamic 16

Ahi Tuna

*Rare Seared, Avocado Silk, Togarashi
Composed Pineapple, Soy Reduction 18*

Caviar Staircase

*Petrossian Organic White Sturgeon Caviar
Traditional Accompaniments 115*

Tomato Tartare

Haricot Verts, Frisee, Chive Oil, Red Wine Cream 14

Berkshire Pork Belly

*Kai-Kai Farm Black Eyed Peas, Pickled Pearl Onion
Brussels Sprout Leaves 17*

Seared Hudson Valley Foie Gras

*Toasted Brioche, Poached Pear, Chestnut
Honey Cranberry 24*

Butter Poached Lobster

*Holman's Harvest Farm Soft Poach Egg
Angle "Caviar" 28*

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ENTRÉES

Dayboat Sea Scallops

*Roasted Cauliflower, Oyster Mushroom, Almonds
Golden Raisin-Caper Relish 34*

Florida Red Snapper

*Carolina Gold Rice, Black Eyed Peas, Butternut Squash
Coconut Porridge, Lemon Ginger Chimichurri 32*

Seafood “Cioppino”

*Shrimp, Local Fish, Scallop, Mussel, Yuca
Braised Fennel, Green Cay Farm Lemongrass-Tomato Broth 30*

Seasonal Vegetable Harvest

Red Quinoa, Oyster Mushrooms 26

Crispy Skin Duck

*Parsnips, Beets, Cranberry
Ver Jus 32*

Berkshire Orange Brined Pork Chop

*Lime Chili Brussels Sprout, Sweet Potato
Toasted Chestnut, Bacon Pomegranate Relish 30*

Prime Filet Mignon

*Seared Hudson Valley Foie Gras, Russet Potato "Cake"
Baby Spinach, Red Wine Sauce 55*

Braised Venison

Butternut Squash, Root Vegetable, Apple, Mole 50

Prime Tomahawk for “2”

*Rosemary Fingerling Potatoes, Market Vegetables, Oyster Mushroom
Watercress, Crispy Onion Rings, “Eau-1” Sauce
Horseradish Crème Fraîche, House-Made Ketchup 125*

ACCOMPANIMENTS

Sautéed Mushrooms 12

Chili-Lime Brussels Sprouts 8

Seasonal Market Vegetables 8

Rosemary Fingerling Potatoes 8

Yuca Gratin 11