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STARTERS

Holman Farm's Radish "Caesar"

*Textures of Radish, Brioche, Parmesan, 90 Minute Egg Yolk
Petite Lettuces, Anchoy 14*

Local Baby Greens

*Holman Farm's Radish, Cherry Tomatoes, Cucumber
Preserved Lime, Minus 8 Vinaigrette 12*

Goat Cheese-Potato Terrine

Roasted Baby Beets, Micro Arugula, Balsamic 16

Ahi Tuna Tartar

*Avocado, Pineapple, Citrus, Quail Egg
Ponzu Mayo 19*

Caviar Staircase

*Petrossian Organic White Sturgeon Caviar
Traditional Accompaniments 115*

Beef Carpaccio

*Sweet and Sour Shallot, Sesame, Wasabi, Wonton
Ponzu 21*

Berkshire Pork Belly

Tomato, Arugula, Pumpernickel, Egg Yolk Vinaigrette 17

Seared Hudson Valley Foie Gras

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

Butter Poached Lobster

*Charred Corn, Mango, Tomato, Cilantro,
Fingerlings, Gochujang Crème 28*

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ENTRÉES

Dayboat Sea Scallops

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

Florida Wahoo

*Mofongo, Baby Zucchini, Sunburst
Pomelo, Tangerine, Green Curry 32*

Whole Yellowtail Snapper

*Holman Farms Mustard Greens, Fennel, Heirloom Cherry Tomato, Kohlrabi Croquettes
Chimichurri, Curry Ketchup 90*

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*

McCoy Ranch Filet

Blue Cheese & Peruvian Potato Gratin, Roasted Broccoli, Bourbon Bacon Jus 65

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