

STARS

CHATHAM OYSTERS
“jonah crab mignonette” 22

CAPE COD LITTLENECKS
whiskey gelee, pickled mushroom, chive 18

JUMBO SHRIMP
five poached shrimp, classic cocktail sauce, lemon 28

TARTARE OF NATIVE SCALLOP
spring onion, asparagus, bacon 24

YELLOWFIN TUNA & DRY AGED BEEF
our worchestershire, brioche, chives 26
with caviar 48

BLOOMSDALE SPINACH SALAD
black truffle, tarentaise, fingerling 26

CAPE COD LOBSTER “LOUIE”
charred broccolini, grilled asparagus, charred avocado. 38

VEAL & DUCK PATE
violet mustard & last summer’s pickles 25

OREGON BLONDE MORELS
stinging nettle grits, slow cooked egg, hazelnut 28

CHATHAM OYSTERS “KILPATRICK”
house cured pork jowl, worchestershire, chive 24

NATIVE SOLE “MEUNIÈRE”
charred cabbage, american caviar, seaweed butter 42

LOBSTER “FRA DIAVOLO”
lumache, poached lobster, preserved tomato, n’duja 46

DRY AGED PRIME BEEF STRIPLOIN
grilled alums, potato croquette, red wine sauce 64

BRASSICAS a’la MORROCO
herb labne, chickpea “bisteeya”, warm spices 32

ROHAN DUCK a’la ORANGE
dirty rice croquette, bitter greens, foie gras jus 46

SEARED NATIVE SCALLOPS
green garlic, red grapes, farm cucumber, crispy potato 42

RACK OF CERVENA VENISON
spring peas, mint, huckleberry jus 47

ROAST RIBEYE OF PRIME BEEF *(for two)*
tartiflette, frisee salad, sauce perigourdine 120
limited availability