



Classic Pairings

| <i>Caviar</i> | | <i>Oysters</i> |
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| paddlefish sturgeon - US | 90 | daily selection |
| russian crown osetra | 170 | 1/2 dz - \$18 |
| both caviar | 250 | 1 dz - \$33 |
| <i>crème fraîche, egg, chive, red onion, cucumber, brioche toast</i> | | <i>mignonette, lemon</i> |



Bar Menu

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| POPCORN . 4 white cheddar and truffle | BAR MIX . 6 candied almonds, pecans, cashews |
| FRITES . 7 house ketchup, aioli | FRIED CHEESE . 8 crispy juustalepia cows milk cheese, marinara |
| OLIVES . 7 heirloom greek olives, aromatics, crostini | DATES . 8 herbed goat cheese, prosciutto, tomato gastrique |
| MAC & CHEESE . 9 cavatappi, taleggio leek sauce, toasted breadcrumbs | BURRATA . 14 confit tomato, balsamic reduction, crispy leeks, baguette |
| DEVILED EGGS . 10 smoked salmon, chive, dijon mustard, salmon caviar | SHRIMP COCKTAIL . 16 cocktail sauce, lemon |
| BRISKET SLIDERS . 12 pickled onion, cheddar, frites | BURGER . 15 brioche, white cheddar, carmelized onion, spicy mayo |
| STEAK TARTARE . 18 raw beef tenderloin, egg yolk, shallot, capers, dijon, baguette | SMOKED SALMON . 21 smoked salmon spread, rye, salmon caviar |
| SEARED SCALLOP . 24 butternut squash & sweet corn succotash | |

Cheese & Charcuterie

Chef's Choice

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| 3 CHEESES OR CHARCUTERIE . 16 |
| 3 CHEESES AND 3 CHARCUTERIE . 30 |

accoutrements: breads, crackers, house mustard, cornichons, seasonal jam, and candied nuts

Sweet

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| TRUFFLE FLIGHT | • champagne-orange, honey-pistachio, cardamom-fig | 9 |
| CHOCOLATE BROWNIE | • rye whiskey caramel, chocolate sauce, vanilla ice cream | 9 |
| CHEESECAKE | • goat cheese, blueberry compote, graham cracker crumble | 9 |