

appetizers

CORN SOUP
Avocado Relish, Micro Cilantro \$12

SCALLOPS
Cauliflower Purée, Tangerine Consommé,
Lotus Root \$18

OCTOPUS
Littleneck Clams, Sweet Potatoes,
Pearl Onions \$18

BLUE BAY MUSSELS
Spanish Chorizo, Scallion, Grape Tomatoes,
Grilled Herb Bread \$19

SPRING CITRUS SALAD
Frisée, Hearts of Palm, Jicama, Red Onion \$16

MIXED GREENS SALAD
Herbs, Sherry Vinaigrette \$14

MARKET VEGETABLES
Walnuts, Raisins, Balsamic Dijon Vinaigrette \$16

SHRIMP
Carrot and Ginger Purée, Avocado, Cilantro \$18

GOAT CHEESE AND PAPAYA SALAD
Arugula, Red Onion, Papaya Vinaigrette \$16

SALMON TARTARE
Avocado, Chives, Yuzu, Plantain Chips \$18

BURRATA AND JAMON SERRANO
Baby Heirloom Tomatoes, Fresh Figs
Grilled Herb Bread \$19

pasta

PENNE
Tomato-Basil Sauce, Parmesan \$23

BLACK SPAGHETTI
Squid Ink Pasta, Sepia, Sea Urchin, Cream Sauce \$27

GNOCCHI
Pine Nuts, Gorgonzola Dolce, Baby Spinach \$26

TAGLIATELLE
Black Summer Truffles, Black Truffle Butter Sauce \$28

RISOTTO
Asparagus, Corn, Parmesan \$26

BREAD SERVICE IS AVAILABLE UPON REQUEST [GLUTEN FREE OPTIONAL]

main courses

BRANZINO
Smashed Yukon Potatoes,
Roasted Tomato Sauce \$33

SCOTTISH SALMON
Israeli Couscous, Roasted Grape Tomato,
Baby Spinach \$33

ATLANTIC COD
Miso Glaze, Truffled Celery Root Purée, Shiitake \$33

MOQUECA
Sea Bass, Shrimp, Scallop, Coconut Milk,
Palm Oil, White Rice \$35

HALIBUT
Artichoke, Meyer Lemon, Caper Beurre Blanc \$35

POACHED LOBSTER
Plantain & Grapefruit Purée, Avocado Mousse,
Lemon Zest Beurre Blanc \$39

LONG ISLAND DUCK BREAST
Parsnip Purée, Cherries,
Grand Marnier Sauce \$35

PORK TENDERLOIN
Farro, Haricots Verts, Cipollini,
Apricot Compote \$34

FILET MIGNON AU POIVRE
Black Truffles Mashed Potatoes \$43

LAMB CHOP
Goat Cheese Mashed Potatoes,
Broccoli Rabe, Date Compote \$39

ROASTED CHICKEN
English Peas, Shallots, Baby Carrots,
Summer Black Burgundy Truffles \$33

sides \$8

Kale and Shaved Fennel

Mashed Potatoes

Haricots Verts Amandine