

appetizers

SWEET POTATO SOUP
Carrots, Sweet Potato Chips \$12

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

SHRIMP
Carrot and Ginger Purée, Avocado, Cilantro \$17

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

BRIE EN CROUTE
Foie Gras, Wild Mushrooms \$21

MIXED GREENS SALAD
Herbs, Sherry Vinaigrette \$14

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

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

BEET SALAD
Goat Cheese, Orange Vinaigrette \$16

SEARED TUNA
Orange Togarashi Compote, Yuzu Gelée \$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 Pepper Pasta, Braised Short Ribs \$28

RISOTTO
Butternut Squash, Sundried Cranberries,
Parmesan \$26

BREAD SERVICE IS AVAILABLE UPON REQUEST [GLUTEN FREE OPTIONAL]

main courses

BRANZINO

Smashed Yukon Potatoes, Roasted Tomato Sauce \$33

SCOTTISH SALMON

Zucchini and Butternut Squash "Spaghetti" \$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, Capers Beurre Blanc \$35

POACHED LOBSTER

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

LONG ISLAND DUCK BREAST

Parsnip Purée, Cranberry and Apple Chutney,
Blackberries \$35

PORK TENDERLOIN

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

FILET MIGNON AU POIVRE

Black Truffles Mashed Potatoes \$43

LAMB CHOP

Ratatouille, Baby Spinach, Thyme \$39

ROASTED CHICKEN

Chickpea Purée, Baby Kale, Truffled Jus \$33

sides \$8

Mashed Potatoes

Roasted Cauliflower with Paprika

Haricots Verts Amandine

Executive Chef Luisa Fernandes