



elegant dining with a spectacular view

-Caviar Service-

Siberian Osetra Caviar (28g) MP

Warm Cornmeal Blini, Traditional Garnish

American Paddlefish Caviar (28g) MP

Warm Cornmeal Blini, Traditional Garnish

~First Course~

Crab Soufflé

Lump Crab, Corn Herb Salad
Béarnaise Sabayon

18

Oyster Rockefeller

Spinach, Prosciutto, Red Pepper
Pernod, Béarnaise, Parmesan

15

Escargot François

Braised Bourgogne Snails
Garlic Herb Butter, Puff Pastry

16

Shrimp Tempura

Honey Mustard Glaze

17

Truffle Risotto

Aged Carnaroli, Wild Mushrooms
Truffle Foam

22

Baked Brie

Phyllo-Wrapped Brie
Lingonberry Sauce, Fresh Apples

16

Steak Tartare

Egg Yolk, Capers
Worcestershire Mayonnaise

15

Roasted Bone Marrow

Provençal Herbs, Roasted Garlic
Parsley, Sourdough Crostini

15

Seared Hudson Valley Foie Gras

Amarena Cherries, Pickled Pearl Onions
Marcona Almonds, Brioche

24

Grilled Octopus

Orange Compote, Sunflower Seeds

18

Chilled Seafood Platter

Prawns, Oysters, Daily Ceviche, Mignonette, Cocktail Sauce

20

~Second Course~

Lobster Bisque

Lump Crab Meat, Lobster Roe
Crème Fraîche, Chives, Puff Pastry

12

French Onion Soup

Five Onion, Aged Gruyère, Parmesan

11

Signature Greens

Belgium Endives, Chèvre, Red Apples
Pecans, Sherry Vinaigrette

11

Caesar Salad

White Anchovy, Hydrated Tomato

12

Beet Salad

Gold, Red & Chioggia Beets, Herb Goat Cheese, Toasted Hazelnut, Sherry Gastrique

12

~Main Course~

-Cuts-

Filet Mignon

Tender, Lean
48

New York Strip

Medium Flavor, Medium Marbling
54

Prime Rib Eye

Rich Flavor, Heavy Marbling
52

Wagyu New York Strip

Heavy Yet Thin Marbling
Ultimate Flavor and Texture
68

-Additions-

Au Poivre 6

Blue Cheese Crumbles 6

Bone Marrow 8

Crab Oscar 14

Diver Scallops 20

Foie Gras 18

Seared Prawns 14

King Crab Legs MP

Lobster Tail MP

-Sides-

Pomme Purée - Olive Oil, Garlic Chips	8	Sautéed Spinach - Garlic, Almonds	8
Pomme Frites - Garlic Aioli	8	Broccoli Rapini - Shallots, Garlic, Olive Oil	9
Truffle Potato Gratin - Parmesan Cheese	11	Wild Mushrooms - Oyster, Crimini, Maitake	11
Lobster Mac ‘n’ Cheese - Aged Cheddar	18	Asparagus - Shallot Butter Glaze	10

Butter Poached Maine Lobster

Carrot Ginger Purée, Purple Cauliflower
68

Seafood Risotto

Diver Scallops, Prawns, Lobster Meat
38

Diver Scallops

Napa Cabbage, Piquillo Pepper,
Prosciutto, Black & Yellow Mustard Seeds
Pumpkin Seed Oil
38

Chilean Sea Bass

Caramelized Fennel, Leeks, White Wine
Cream, Spanish Chorizo
40

Salmon

Israeli Couscous, Passion Fruit Coulis
34

Surf and Turf

Butter Poached Lobster, Filet Mignon
MP

Duck

Honey-Lavender Roasted Breast
Leg Confit, Parsnips, Parsnip Purée
Hazelnuts
38

Amish Chicken

Herb Roasted Breast
Mushroom Duxelle Stuffed Leg
King Trumpet, Lemon Caper Jus
30

Berkshire Pork Chop

Sautéed Brussel Sprouts, Bacon
Dried Cherries, Port Wine Reduction
36

Lamb

Eggplant Purée, Feta Cheese
Braised Lamb, Shank Empanada
46