



BISTRO & BAR

SUNDAY, FEBRUARY 11, 2024

CHEF: Erik Niel

SOUS CHEFS: Ethan Teague, Benjamin Wilt, Jay Gatto

CHEF DE CUISINE: Joe Milenkovic Jr.

CHEF DE PARTIE: Dan Johnson

OYSTERS

murder point, al 2.93
little guns, ny 3.16
west island, ma 3.35
salty birds, fl 3.39

by the each

miyagi, wa 3.65
baywater sweets, wa 3.95
pemaquid select, me 4.10

CAVIAR

sterling farms white sturgeon (30g) 70
astrea premiere, osetra hybrid (30g) 80
astrea grand, schrenckii (30g) 103

CHEF'S CHOICE

four courses, eleven dishes, priced per person, shared for the table **food 68 wine 48**

RAW BAR & HEARTH

hearth roasted oysters (4), smoked butter, black pepper, parsley, lemon 16
hearth roasted octopus, fennel, blood orange, castelvetrano olives, jimmy nardello peppers, hazelnuts, aioli 21
yellowfin tuna raw*, sour seville orange, mandarin orange, parsley, sunchoke chips 21

SMALL PLATES

warm marinated olives 6
lady edison country ham, sliced to order, served with cornichons 12
cheese board, rotating selection, seasonal accoutrement, crostini by the each 8, board of three 24
celery root bisque, tennessee buttermilk, black truffle, chive 14
radicchio salad, apple, pine nuts, puffed farro, parm & rosemary dressing, chestnut honey 15
bear creek farms beef carpaccio*, horseradish crema, dill pickles, fingerling potato chips 16
foie gras pâté, bergamot geleé, thyme, grilled focaccia 21

HOUSE-MADE PASTA

tortelloni, octopus & pork filling, tomato sauce, basil, oregano, calabrian chili, crispy garlic 25
pappardelle, beef & pork ragu "bolognese", 24 mo. parmigiano, rosemary 26
risotto "in nero", black winter truffles, black trumpet mushroom, 24 mo. parmigiano 35

BIG MEATS

joyce farms chicken, carrot & chicken fat "butter", parsnip & coconut puree, cara cara orange, jús half 29, whole 55
whole roasted fish of the day, dill & garlic scape persillade 41
bear creek farms bavette steak (12oz)*, au poivre sauce 43
bone-in prime ribeye steak (24oz), "bordelaise" sauce of foie gras, black truffle, & tawny port 119

*add black winter truffles to any dish 20

SIDES

sourdough focaccia, turmeric, sesame, cultured butter 9
steak fries, tallow mayo, black pepper 9
spaghetti squash "carbonara", guanciale, cured yolk 9
collard greens, field peas, soffritto, habanada vin 9
sauteéd mushrooms, gremolata, brown butter 9

DESSERTS

flan parisien, bergamot, poppyseed, cream 9
chocolate pudding, candied hazelnuts, cocoa nibs 9
profiteroles, vanilla gelato, ganache 9
saffron crème brûlée, labna, pistachio 9
chocolate flight 6
mango sorbet 6

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.