



BISTRO & BAR

THURSDAY, MARCH 28, 2024

CHEF: Erik Niel

SOUS CHEFS: Ethan Teague, Jay Gatto

CHEF DE CUISINE: Joe Milenkovic Jr.

CHEF DE PARTIE: Dan Johnson

EXECUTIVE SOUS CHEF: Benjamin Wilt

OYSTERS

by the each

murder point, al 2.93
otter's choice, fl 3.39
little honeys, fl 3.39

west island, ma 3.87
salt bay, n.s. 3.90
baywater indigo, wa 3.98

CAVIAR

sterling farms, white sturgeon (30g) 70
astrea, osetra hybrid (30g) 80
astrea, kaluga hybrid (30g) 97
astrea, schrenckii (30g) 113

CHEF'S CHOICE

four courses, eleven dishes, priced per person, shared for the table **food 78 wine 48**

RAW BAR & HEARTH

hearth roasted oysters (4), chili butter, black walnut crunch, makrut lime, togarashi 16
hearth roasted octopus, squid ink & black sesame hummus, peas, mint, watermelon radish 21
yellowfin tuna raw*, preserved calamansi, mandarin orange, parsley, sunchoke chips 21

SMALL PLATES

warm marinated olives 7
cheese board, rotating selection, seasonal accoutrement, crostini by the each 9, board of three 27
jamon serrano, sliced to order, served with pickled kohlrabi 12
sunchoke soup, tennessee buttermilk, black walnuts, chive 14
"easy salad", bibb lettuce, kohlrabi, hemp hearts, fines herbes, champagne-citrus vinaigrette 16
chiogga beets, cashew & sunflower "butter", mandarinquats, sprout salad 16
"marco's fava bean salad", marinated pecorino, vidalias, black pepper, white wine vin, grilled focaccia 17
foie gras pâté, hibiscus & rosé geleé, pink peppercorn, grilled baguette 23

HOUSE-MADE PASTA

strozzapreti, ramp & wild watercress pesto, pine nuts, potato, stracciatella 26
gramigna, msm andouille sausage ragu, turnip greens, tomme de lafayette 27
mafaldine, florida rock shrimp, preserved yuzu butter, sweet vidalia onions, parsley breadcrumbs 28

BIG MEATS

joyce farms roast chicken, cucumber, radish, watercress, za'atar, yogurt, preserved chili, ramp jus half 29, whole 55
bear creek farms bavette steak (12oz)*, au poivre sauce 43
whole roasted fish of the day, dill & pickled garlic scape persillade 49

SIDES

sourdough focaccia, turmeric, sesame, tennessee butter 9
steak fries, tallow mayo, black pepper 9
white wine braised cabbage, dill pollen, preserved lemon 9
charred sugar snap peas, garlic aioli, bottarga 9
maitake mushrooms, gremolata, brown butter 12

DESSERTS

coffee crème brûlée, orange, amaretti cookie 9
profiteroles, vanilla gelato, chocolate ganache 9
flan parisien, concord grape preserve, pine nuts 9
chocolate flight 6
mango sorbet 6