
bar menu

freshly shucked oysters*

ask for today's varieties

fritto misto \$16

crispy fried shrimp, calamari, whitefish, smelts, lemon caper aioli

shrimp cocktail \$20

cocktail sauce & lemon

cheese plate \$12

apricot jam, spiced pecans, honeycomb

smoked salmon \$16

potato bread, traditional accompaniments

classic steak tartare* \$14

quail egg, caviar, marrow toast

potted chicken liver mousse \$12

celery apple gelee

tartare* trio \$15

salmon, hiramasa, tuna

caviar service

1 oz. osetra \$95

1 oz. alverta \$90

pappardelle bolognese \$16

classic three meat sauce

cheeseburger* \$15

pancetta, gruyere, signature sauce, truffled fries

- available exclusively at the bar and lounge -

Please note: Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.