



APPETIZER

OYSTERS	20
WELLFLEETS, CUCUMBER, YUZU, CHILI OIL	
BURRATA	17
JERSEY GIRL BURRATA, SUMO CITRUS, ARUGULA, TOASTED CIABATTA	
PORK BELLY BÁNH MÌ	18
ROASTED PORK BELLY, WATERMELON RADISH, PONZU	
SPRING PEA SOUP	14
ENGLISH PEAS, CRÈME FRAÎCHE, SHALLOT VINAIGRETTE	

PASTA

CAMPANELLE	21
SWEET ITALIAN SAUSAGE RAGÙ, ROASTED RED PEPPER, BASIL	
RAVIOLI CARBONARA	23
EGG YOLK RAVIOLI, LARDON, BACON BRODO, PECORINO	
BUCATINI	26
JONAH CRAB, MEYER LEMON BEURRE FONDUE, GARLIC BREAD CRUMB	

ENTRÉE

SHORT RIB	38
BRAISED SHORT RIB, CHARRED BROCCOLINI, CRISPY POLENTA	
ATLANTIC COD	34
PAN SEARED COD, SMOKED OYSTER MUSHROOM, MUSHROOM TOMATO CONSOMMÉ	
DUCK	36
LONG ISLAND DUCK BREAST, FARRO RISOTTO, ROASTED RADISH, POMEGRANATE	
EARLY SPRING MEDLEY	26
CHEF'S SELECTION - SELECTED DAILY ACCORDING TO SEASONALITY	
RIBEYE FOR TWO	115
38 DAY DRY-AGED RIBEYE, ROMANESCO, HOUSE MADE STEAK SAUCE, STEAK FRIES	

SIX COURSE CHEF'S TASTING 100



\$10

MANGO LASSI PANNA COTTA

GREEN CARDAMOM YOGURT, MINT MANGO CHUTNEY

SEASONAL TART

BLUEBERRY, MEYER LEMON, OOLONG TEA ICE CREAM

FLOURLESS CHOCOLATE CAKE

CHOCOLATE MOUSSE, RASPBERRY PURÉE, ESPRESSO ICE CREAM