



APPETIZER

OYSTERS	20
DUXBURY GEM, LYCHEE, FINGER LIME, GUAJILLO CHILI	
BURRATA	17
JERSEY GIRL BURRATA, QUINCE JAM, ARUGULA, HAZELNUT	
FOIE GRAS	26
HONEY CRISP APPLE, PICKLED MUSTARD SEED, DILL, BRIOCHE	
MUSHROOM BISQUE	14
HEN-OF-THE-WOODS, PICKLED HON SHIMEJI, CRÈME FRAÎCHE, THYME (\$20 SUPPLEMENT - 3 GRAMS OF BLACK WINTER TRUFFLE)	
BEET SALAD	16
SMOKED CRÈME FRAÎCHE, PICKLED CUCAMELON, PEPITA, PUMPKIN SEED VINAIGRETTE	

PASTA

TAGLIOLINI	25
JONAH CRAB, MEYER LEMON BEURRE FONDUE, LOBSTER ROE	
CAVATELLI	21
BROCCOLI RABE, 'NDUJA, RICOTTA, OPAL BASIL	
GNOCCHI	23
BUTTERNUT SQUASH, OYSTER MUSHROOM, CRISPY GARLIC, SAGE	

ENTRÉE

STRIPED BASS	33
ROASTED BRUSSEL SPROUT, NIGELLA SEED YOGURT, HARISSA, ALMOND	
SHORT RIB	39
BRAISED SHORT RIB, ASIAN PEAR, CHARRED ONION, GINGER CONDIMENT, SHISO	
LOBSTER	50
ROASTED MAINE LOBSTER, HERBED COMPOUND BUTTER, SAUTÉED ESCAROLE, CHILI CRISP	
DUCK	38
LONG ISLAND DUCK, BRAISED RAINBOW SWISS CHARD, BEAN SPROUTS, SPICED BROTH	
FALL MEDLEY	26
CHEF'S SELECTION - SELECTED DAILY ACCORDING TO SEASONALITY	
RIBEYE FOR TWO	120
38 DAY DRY-AGED RIBEYE, BROCCOLI RABE, BEEF FAT FRIES, HOUSE MADE STEAK SAUCE	