



MILK BREAD 10

Honey Butter (v)

ON ICE

EAST COAST OYSTERS 27/46

Mignonette & Horseradish (gf)

PEAK PLATEAU 127

East Coast Oysters, Hiramasa,
Braised Octopus, Chilled Shrimp

+ White Sturgeon Caviar with Uni Custard 62

CAVIAR

ROYAL BELGIUM OSSETRA 139

WHITE STURGEON 72
Uni Custard, Potato Chips

LAND

SEA

GARDEN

APPETIZERS

HUDSON VALLEY FOIE GRAS 30

Blackberry, Hazelnut Biscotti, Sauternes

SQUID INK CHITARRA 27

Little Neck Clams, Calabrian Chili,
Red Dulse Seaweed

HERITAGE CARROTS 21

Jersey Girl Ricotta, Cilantro,
Bhumi Farms Citrus (v/gf)

PORK BALLOTINE 29

Glazed Bacon, Nduja Sausage, Apricot

ATLANTIC SCALLOPS 35

Cauliflower, Verjus Grape (gf)

LUMACONI 27

Morels, Camembert, Rye Crumb

BEEF SHORT RIB 34

Beef Jam, Morels, Oat Bread

YELLOWFIN TUNA 29

Pear, Shiso, Fermented Chili

CHOPPED SALAD 20

Buttermilk Dressing, Parmesan

ENTRÉES

GREEN CIRCLE CHICKEN 44

Spaetzle, Rhubarb, Beer Jus

HALIBUT 58

White Asparagus, Lovage, Almond (gf)

SALT BAKED SWEET POTATO 38

Lacinato Kale, Goat Cheese, Raisins (v/gf)

LAMB LOIN 53

Smoked Lamb Belly, Leeks,
Date, Walnut (gf)

MAINE LOBSTER 59

Carrot, Coconut, Kaffir Lime (gf)

CRISPY DUCK EGG 39

Asparagus, Peas, Pine Nuts (v)

DUO OF PORK 49

Berkshire Chop, Braised Cheek,
Carrot, Fig (gf)

PAINTED HILLS FILET MIGNON 8 oz 69

Mushroom Ragù, Rainbow Chard, Bone Marrow Bordelaise

SIDES

SPRING PEAS 14

Smoked Crème fraîche,
Preserved Lemon (v)

CREAMY FARRO 12

Maitake, Parmesan

ANSON MILLS BEANS 17

Shrimp, Smoked Ham,
Spring Onion

CARAFLEX CABBAGE 12

Hazelnut, Sage (gf)

Executive Chef Chris Cryer

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

CHOCOLATE AND CARAMEL 17

Milk Chocolate Mousse, Cremeux, Malt Ice Cream

RHUBARB 17

Yuzu, Black Sesame Ice Cream

STRAWBERRIES 20

Harry's Berries, Almond Granola, Yogurt Sorbet (*gf*)

THE EGG 18

Calamansi, Roasted Pineapple, Almond Cream

VERMONT CHEESES 18

Honeycomb, Pickled Rhubarb, Apricot (*v*)

COFFEE 4

DOUBLE ESPRESSO 5

CAPPUCCINO, LATTE, AMERICANO 6

TEA 6

English Breakfast, Earl Grey,
Green Tea, Rooibos, Chamomile

*Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
