

**ICE COLD SHELLFISH & CAVIAR**

OYSTERS & CLAMS	AMERICA'S BEST, DAILY SELECTION .....	21/13
SUSTAINABLE SHRIMP COCKTAIL	SPICE-POACHED, HORSERADISH, BELVEDERE COCKTAIL SAUCE.....	22
HALF MAINE LOBSTER	STEAMED AND CHILLED, CRÈME FRAÎCHE .....	28
SHELLFISH PLATTER	MAINE LOBSTER, SHRIMP, CLAMS, OYSTERS .....	62
BLACK RIVER OSETRA CAVIAR	TRADITIONAL ACCOMPANIMENTS .....	MP

**APPETIZERS**

REVERSE CHOWDER	POTATO BROTH, BACON, TABASCO NOODLE, CLAMS.....	17
AHI TUNA TARTARE	ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL.....	22
FLUKE SASHIMI	GRAPEFRUIT TERRINE, HEARTS OF PALM, SOY LIQUID GEL.....	19
RED WINE-BRAISED OXTAIL	BONE MARROW CUSTARD, FRISÉE, TOASTED COUNTRY BREAD.....	17
"STEAK FRITES"	BEEF TARTARE, PARMESAN TUILE, CRISPY POTATO SKINS.....	18
HOUSEMADE CHARCUTERIE	ASSORTED CURED MEATS, COUNTRY PÂTÉ, PICKLES.....	21
FRESH BUCATINI	CAULIFLOWER CREAM, BOTTARGA, MEYER LEMON, SWEETBREADS .....	18
FOIE GRAS TORCHON	QUINCE, CRISPY GINGER, PUMPERNICKEL .....	30
ICEBERG WEDGE	SMOKED BACON, MAYTAG BLUE CHEESE.....	15
ORGANIC APPLE SALAD	MAPLE-PECAN VINAIGRETTE, ENDIVE, WARM CHEDDAR GOUGERES.....	16

**ENTRÉE**

SEARED HAWAIIAN WALU	KALUA PIG CROQUETTES, PINEAPPLE, CHINESE BROCCOLI.....	35
SLOW COOKED MONKFISH	RED CURRY, HEIRLOOM CARROTS, CRISPY ENOKI, YOUNG COCONUT.....	39
MICHAEL'S LOBSTER POT PIE	BRANDIED LOBSTER CREAM, BABY VEGETABLES, WILD MUSHROOMS.....	68
PENNSYLVANIA VEAL SCHNITZEL	FINGERLING POTATOES, HEDGEHOGS, PECANS.....	36
ROASTED ORGANIC CHICKEN	CELERY NOODLES, STUFFED MATZOH BALL, PATH VALLEY CARROTS.....	31
GRILLED MILLBROOK VENISON	SWISS CHARD, BUTTERNUT SQUASH, CIPOLINI ONIONS.....	48

**FROM THE WOOD-BURNING GRILL**

LOCAL PASTURED PORK	BERKSHIRE PORK CHOP, PEAR COMPOTE .....	34
USDA PRIME DRY AGED BEEF	14 OZ NEW YORK STRIP.....	46
	28 OZ AGED PORTERHOUSE .....	65
	WAGYU BEEF	8 OZ MONTANA WAGYU, TRIPLE SEARED.....
CERTIFIED ANGUS	10 OZ WAGYU FLAT IRON.....	41
	10 OZ SKIRT STEAK.....	30
	8 OZ FILET MIGNON.....	46
	14 OZ RIBEYE.....	54
OAK-FIRED FISH	MAHI MAHI .....	27
	ARCTIC CHAR.....	30
	VIRGINIA SWORDFISH .....	34

**ACCOMPANIMENTS**

GRILLED HALF MAINE LOBSTER .....	28	HUDSON VALLEY FOIE GRAS.....	28
SHRIMP, GARLIC AND CHILIES .....	19	ROASTED MARROW BONES.....	12

**FARM FRESH SIDE DISHES (10 EACH)**

SALT-BAKED POTATO, BACON, SCALLION, CRÈME FRAÎCHE	FOIE GRAS SPAETZLE, CHICKEN LIVERS, ONION
ROASTED BABY EGGPLANT, MISO, ORANGE	SAUTÉED OR CREAMED SPINACH
CLASSIC YUKON GOLD POTATO PURÉE, GRAVY	WOOD-ROASTED "MAGICAL" MUSHROOMS
BLACK TRUFFLE MAC & CHEESE	"BREAKFAST FOR DINNER" CORNED BEEF HASH, EGG
SINGAPORE STREET NOODLES, SHRIMP, CHICKEN, CURRY	PATH VALLEY BEETS, RICOTTA SALATTA
BRUSSEL SPROUTS, DATES, TOASTED HAZELNUTS	ROASTED CAULIFLOWER, PRESERVED LEMON, CAPERS

20% GRATUITY INCLUDED FOR PARTIES OF SIX OR MORE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS