



Restaurant Week Dinner Menu

\$60.00

Menu Addition:

East Coast Oysters, *Classic and Heritage Apple Mignonette*

1/2 dozen \$24 | 1 dozen \$45

Starters:

Choice of:

Grilled Head on Shrimp, *Calabrian Chili Butter and Burnt Lemon*

Tuna Tartare, *Cured Olive and Lemon, House Chips*

Grilled Artichokes, *Mint Salsa Verde, Straciatella*

Hamachi Crudo, *Green Salsa Matcha, Crispy Garlic*

Mains:

Choice of:

Tuna Steak, *Aux Poivre Frites*

Spicy Red Shrimp Cmpanelle, *Tomato and Basil*

Wagyu Flank Steak, *Sauce Entrcôte*

Grilled Branzino, *Salsa Verde, Charred Trevisano*

Dessert:

Choice of:

Chocolate Mousse, *Salted Caramel, Chantilly Cream*

Market Berries, *Chilled Champagne Sabayon, Lady Finger*

Menu Enhancement: *Baked Alaska Flambéed Tableside serves 4 \$24*





Restaurant Week Lunch Menu

\$45.00

Starter:

Choice of:

Tuna Tartare, *Cured Olive and Lemon*

Lobster Bisque, *Chive Oil*

Hamachi Crudo, *Green Salsa Matcha and Crispy Garlic*

Mains:

Choice of:

Spicy Red Shrimp Campanelle, *Tomato and Basil*

Pan Roasted Amish Farm Chicken, *Tarragon Velouté*

Yellowfin Tuna, *Aux Poivre Frites*





Restaurant Week Sunday Brunch Menu

\$45.00

Starter:

Choice of:

Tuna Tartare, *Cured Olive and Lemon*

Lobster Bisque, *Chive Oil*

Gem Lettuce Salad, *Apple, Stilton and Sherry Vinaigrette*

Mains:

Choice of:

House Burger, *oz Prime Beef, Crispy Onions, Spicy Mayo and Cheddar-*

Toasted NYC Bagel, *Smoked Salmon, Capers, Dill and Creme Fraiche*

Maine Lobster Roll, *Brioche Roll, Old Bay Aioli*

Prime Steak 6 oz, *Eggs, Entrecôte Sauce and Crispy Potato*

Table Additions:

Golden Baked Pancake, *French Butter and Blueberry Compote* \$22

Dessert:

Choice of:

Market Berries, *Raspberry Sorbet*

Chocolate Mousse, *Salted Caramel and Chantilly Cream*

