

# Cocktails

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## Raspberry-Lychee Bellini . . . . . 18

Crémant D'Alsace, Raspberry, Lychee

## Purple Peartini . . . . . 17

Spring 44 Vodka, Pear, Butterfly Pea Flower Dolin Blanc Dry Vermouth, Lemon

## Spiced Pomegranate Martini . . . . . 18

Spring 44 Vodka, Pomegranate, Yuzu, Agave Tiki Bitters

## Shiso Gin and Tonic . . . . . 18

Dorothy Parker Gin, Housemade Tonic, Shiso

## Ginger Margarita . . . . . 16

Casamigos Reposado Tequila, Cointreau, Ginger Lime

## Hemingway Daiquiri . . . . . 20

Plantation 3 Star White Rum, Lime, Grapefruit Luxardo Maraschino Liqueur

## JG Manhattan . . . . . 19

Widow Jane Rye Whiskey, Angostura Bitters Brandied Cherry, Carpano Antica Formula Vermouth

## Cherry Whiskey Sour . . . . . 19

Widow Jane Rye Whiskey, Angostura Bitters Luxardo Cherry, Agave, Lime

# Wine

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## SPARKLING

## Prosecco . . . . . 17

Jeio, Brut NV

## Champagne . . . . . 25

Louis Roederer, Brut NV

## Champagne Rosé . . . . . 38

Ruinart, Brut NV

## WHITE

## Alsatian Blend . . . . . 17

Edelzwicker, Albert Boxler, Alsace '15

## Albariño . . . . . 19

DO Ferreira, SP '17

## Chardonnay . . . . . 19

Domaine Pinson, Chablis, FR '18

## Sauvignon Blanc . . . . . 20

Vignoble Dauny, Clos du Roy, Sancerre, FR '18

## Chardonnay . . . . . 30

Ridge, Santa Cruz, CA '17

## ROSÉ

## Grenache Blend . . . . . 28

Domaine Ott, Bandol, FR '18

## RED

## Etna Rosso . . . . . 17

Graci, IT '17

## Syrah . . . . . 18

Clusel-Roch, 'Serine' Vdp, FR '18

## Pinot Noir . . . . . 19

Cuvée JG, Willamette Valley, OR '16

## Bordeaux Blend . . . . . 23

Fleur de Fonplégade, St. Emilion, FR '11

## Grenache . . . . . 21

Comando G, La Bruja de Rozas, SP '17

## Pinot Noir . . . . . 30

Philippe Gavignet, Burgundy, FR '16

# Crudos

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## Sashimi with Spicy White Ponzu . . . . . 32

Yellowfin Tuna, Hamachi, Ocean Trout, Fluke, Wasabi

## Florida Red Snapper Ceviche . . . . . 18

Sorrel, Granny Smith Apple and Crispy Sourdough

## Sea Trout and Oyster Tartare . . . . . 21

Horseradish, Lemon and Chives

## Yellowfin Tuna Tartare . . . . . 22

Yuzu Mustard Sauce, Shaved Fennel

## Hamachi . . . . . 18

Buttermilk Vinaigrette, Kohlrabi and Charred Onion

## Long Island Fluke . . . . . 18

Habanero Vinaigrette, Sichuan Bud and Mint

## Wagyu Beef Carpaccio . . . . . 23

Lemon Oil, Arugula, Lightly Pickled Mushroom, Parmesan Cheese

# Appetizers

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## Salad of Chicories . . . . . 16

Seaweed Vinaigrette, Tangerine and Meyer Lemon

## Kale and Green Lettuce Salad . . . . . 18

Radish, Carrot, Avocado, Pecorino Cheese and Herbal Dressing

## Warm Octopus and Fresh Mozzarella . . . . . 21

Lemon Zest, Sea Salt and Black Pepper

## Spicy Manhattan Clam Chowder . . . . . 16

## Bouchot Mussels . . . . . 22

Steamed in Lemongrass Infusion, Dried Chili and Thai Basil

## Lightly Fried Hopper Shrimp . . . . . 21

Bottarga, Lemon and Champagne Aioli

## Crispy Calamari . . . . . 18

Pickled Cherry Peppers, Lettuce Hearts, Onion, Rémoulade Dressing

# Pasta & Rice

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## Fresh Tagliatelle . . . . . 26

Cockles, Broccoli, Black Pepper and Mint

## Pink Shrimp and Mushroom Risotto . . . . . 34

Shallot Jam and Parsley

## Longevity Noodles . . . . . 58

1½ lb Glazed Maine Lobster, Pea Shoots, Green Chili and Ginger

# Seafood

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## Fish Stew Thickened with Aioli . . . . . 34

Sea Bass, Halibut, Scallops, Mussels, Clams, Prawns

## Cod Cooked with Herbal-Kombu Butter . . . . . 34

Baby Bok Choy and Fingerling Potatoes

## Fish and Crisps . . . . . 28

Flounder, Saffron Aioli and Crushed Peas

## Black Sea Bass . . . . . 42

Lemon-Turmeric Emulsion, Slowly Roasted Carrots and Tarragon

## Roasted Faroe Island Salmon . . . . . 33

Baby White Turnips, Puntarella and Herbal Broth

## Swordfish Scallopini . . . . . 34

Brown Butter, Capers and Lemon

## Whole Black Sea Bass en Croute . . . . . MP

Baked in Pastry Crust, Sauce Choron

# Meat

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## Gruyère Cheeseburger au Jus . . . . . 25

Crunchy Onions, Dijion Chili Mayonnaise

## Roasted Organic Chicken . . . . . 28

Salsa Verde, Fingerling Potatoes and Broccoli Rabe

## Wagyu Beef Tenderloin . . . . . 58

Housemade Sriracha Butter, Spinach and Crushed Sesame

# Vegetables

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## Brussels Sprouts with Chilies, Mint, Pecorino Cheese . . . . . 10

## French Fries with Herbs and Aioli . . . . . 10

## Mashed Potatoes . . . . . 10

## Broccoli Rabe with Crushed Pepper and Garlic . . . . . 10