

Dinner

First Course

- MARKET GREEN SALAD**¹³
SHAVED VEGETABLES AND CITRUS DIJON VINAIGRETTE
- ICED SHELLFISH PLATTER**³⁸
LOBSTER, BLUE PRAWNS, KING CRAB LEGS, OYSTERS
- ROASTED WILD CAROLINA SHRIMP**¹⁸
CHORIZO, ARUGULA, FENNEL, BANYULS VINEGAR
- AHI TUNA SASHIMI**¹⁸
SOBA NOODLE, RADISH, TEMPURA MANGO, SOY LIME EMULSION
- DAILY SELECTION OF OYSTERS ON THE HALF SHELL**¹⁸
GREEN APPLE MIGNONETTE, OLD BAY CRACKERS
- ROASTED HUDSON VALLEY FOIE GRAS**²²
BANANA PAIN PURDUE, ALMOND, STRAWBERRY RHUBARB COMPOTE
- PIQUILLO PEPPER GAZPACHO**¹⁶
LOBSTER, BLUE CRAB, AVOCADO
- ROASTED BEET AND BURATTA SALAD**¹⁸
BASIL PUREE AND PISTACHIO VINAIGRETTE
- CHARLIE PALMER CAESAR SALAD**¹⁴
PARMA HAM, QUAIL EGG, AND CREAMY GARLIC DRESSING
- BABY ICEBERG LETTUCE**¹³
APPLEWOOD SMOKED BACON, TOMATOES, POINT REYES BLUE CHEESE
- DUO OF BEEF TARTARE AND CARPACCIO**¹⁸
SWEET AND SOUR RAMPS, SESAME, GRILLED CIABATTA

Main Course

- FILET MIGNON "EUROPEAN CUT"**⁴⁰
USDA ANGUS BEEF AGED 21 DAYS
- RIB-EYE "BONE-IN COWBOY CUT"**⁴⁹
USDA ANGUS BEEF AGED 21 DAYS
- NEW YORK STRIP STEAK**⁴⁹
BONE-IN 16 OZ. STRIP STEAK, ROASTED GARLIC
- PORTERHOUSE FOR TWO**⁸⁹
BLUEFOOT CHANTERELLE MUSHROOMS, BACON LARDON,
CAMELIZED PEARL ONIONS
USDA ANGUS BEEF&NBSP;AGED 21 DAYS
- MARINATED HANGER STEAK**³¹
USDA ANGUS BEEF AGED 21 DAYS
- COULETTE STEAK**²⁹
"PEPPER CRUSTED"
- ROASTED ALASKAN HALIBUT**³⁴
PROSCIUTTO, SWEET CORN, PEE WEE POTATAOES AND MORELS
- ROASTED WELLINGTON FARMS CHICKEN**²⁹
SOY GLAZED SHITAKE, BOK CHOY, SHRIMP AND CHIVE POTSTICKERS
- SMOKED PORK PORTERHOUSE**³⁰

PRESERVED CHERRY AND CARMELIZED SHALLOT JUS
BRAISED SHENANDOAH RABBIT³³
CHANTERELLES, PEAS, YOUNG CARROTS, ANSON MILL POLENTA
LOCH DUART SALMON³³
BLUE CRAB, LEMON AND ARUGULA RISOTTO
CHERRY GLEN FARMS GOAT CHEESE AGNOLOTTI²⁵
FORAGED MUSHROOMS, ROSEMARY BROWN BUTTER, BRAISED GREENS
BUTTER BRAISED STUFFED MAINE LOBSTER AND PETITE FILET⁶⁴
CITRUS BUTTER AND WILTED BABY SPINACH

Sides

SAUTED SPINACH⁸
HERB ROASTED ASPARAGUS¹⁰
ROASTED LOCAL BABY CARROTS¹⁰
HEN OF THE WOODS MUSHROOMS¹²
HAND-CUT FRIES⁷
CHIPOTLE AIOLI
PARMESAN GNOCCHI⁸
YUKON GOLD POTATO PUREE⁷
TRUFFLE BACON TWICE BAKED POTATO¹⁴
WILD MUSHROOMS AND ONIONS⁹
PANCETTA BRAISED FINGERLING POTATOES⁹

Sauces

BÉARNAISE⁴
HORSERADISH CREAM⁴
CHIMICHURRI⁴