



THREE-COURSE MENU

FIRST COURSE

Hamachi Crudo

Yellowtail, Yuzu Kosho, Cucumber, Chive Oil, Pickled Mustard Seed

Steak Tartare

Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries, Crostini

Oysters

East Coast Oysters, Sauvignon Blanc Mignonette, Pickled Cucumber, Fresh Herbs
Add Oscièrre Baenki \$25

French Onion Soup

Gruyère & Onion Tart, Fried Onion

Applewood-Smoked Burrata

Poached Pears, Trio of Leeks - Purée, Fried & Charred, Chive Oil

Escargot

Sour Dough Toast Points, Pernod, Garlic Herb Oil

Crispy Pork Belly

Charred Cipollini Onions, Apple Purée, Natural Jus, Micro Herbs

CAVIAR

Warm Blinis, Crème Fraîche, Shallots, Chives, Egg Whites, Egg Yolks

Oscièrre Baenki - 95

Silky dark pearls with a clean briny character, subtle minerality, and delicate notes of butter, walnut, and fresh cream.
Smooth, elegant, and delicately balanced.

Oscièrre Prestige - 125

Golden-hued pearls with a rich buttery texture, delicate brine, and refined notes of toasted hazelnut and cream.
Elegant, smooth, and lingering on the palate.

Oscièrre Gold - 165

Lustrous golden pearls with a luxurious buttery finish, delicate ocean brine, and nuanced notes of toasted nuts
and sweet cream. Smooth, refined, and exceptionally balanced.

Caviar Experience - 350

Experience the full expression of our finest caviars with a tasting of Baerii, Prestige, and Gold caviar



SECOND COURSE

Herb Potato Chip-Crusted Cod

Sautéed Chili Oil Spinach, Beurre Blanc

King Salmon

Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Braised Rabbit Ragout

House-Made Pappadella, Whipped Ricotta, Truffle Balsamic Glaze

Beef Wellington

Haricot Verts, Potato Purée, Red Beet Glaze, Bordelaise
10oz Cold Water Lobster Tail - \$30.00 Supplement

Pistachio-Crusted Rack of Lamb

Heirloom Carrots, Potatoes au Gratin, Dijon Mustard, Lamb Jus

16 oz 28 Day Aged NY Strip

Broccolini, Shoe String Fries, Shallot-Herb Compound Butter
\$25.00 Supplement

A5 Miyazaki Wagyu Striploin

Charred Asparagus, Fondant Potato, Fleur de Sel, Black Truffle Jus
\$150.00 Supplement

Beet Bourguignon

Roasted Baby Beets, Cipollini Onions, Charred Brussels Sprouts, Cauliflower Purée, Red Wine Reduction
Vegan & Gluten Free

Black Trumpet Mushroom Risotto

Exotic Mushrooms, Spinach-Ricotta Stuffed Morels, Gruyère Cheese



THIRD COURSE

Chocolate Soufflé

Chocolate Cherry Sauce, Cherry Ice Cream

Apple Pie

Apple-Salted Caramel Compote, Brown Butter Streusel, Blueberry Sorbet
Calvados Crème Anglaise

Crème Brûlée

Rich Chilled Custard, Warm Crackling Caramelized Sugar, Fig Compote

Plum Tarte Tatin

Caramelized Plums, Almond Cream, Vanilla Chantilly, Plum Gastrique

The Colonial Float

Birch Beer, House-Made Madagascar Vanilla Bean Ice Cream, Whipped Cream, Cocoa Nips

House-Made Ice Cream & Sorbet

Please ask your server for the selection

\$155.00 per person

~ Optional Wine Pairing \$85.00 per person ~

The consuming of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.