

dinner features

TUNA TARTARE

crème fraîche, red plum,
watermelon radish

34

FOIE GRAS PARFAIT

candied pecan, apple
lemon thyme

26

TRUFFLE CHITARRINE

alba white truffle, taleggio,
parmigiano reggiano

90

PROVIMI VEAL SCHNITZEL

brown butter mustard jus
caper, caramelized shallot

48

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish

28 / 6pc

SALMON CRUDO

charred poblano, barley miso, lemon

26

TIGER PRAWN

horseradish, cocktail sauce

36 / 3pc

CHILLED LOBSTER

fermented jalapeño, lime, avocado, nori

24 / 2pc

HOKKAIDO SEA SCALLOP

champagne grape, shiso, pickled shishito

24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble

28

CAESAR SALAD

white anchovy, lardon
parmesan

20

BEET SALAD

blood orange, pecan
orange-ginger vinaigrette

24

ALOBAR WEDGE SALAD

bacon, maytag blue cheese
cherry tomato

26

mains

TAGLIOLINI

mussel, clam, garlic-chili oil
44

RICOTTA MEZZELUNE

guanciale, butternut squash, brown butter
42

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

BRAISED SHORT RIB

watercress, wild onion, jus
58

DOVER SOLE

parsley, lemon, butter
85

prime chops

all steaks served with cremini mushrooms
horseradish cream / chimichurri / peppercorn jus
5

A5 WAGYU STRIPLOIN

miyazaki, japan
24 / oz

10oz FILET MIGNON

black angus, ontario
80

24oz BONE-IN RIBEYE

usda prime, nebraska
115

BROCCOLINI

garlic, pickled chili
16

PAIN AU LAIT

12 / 4pc

TWICE BAKED POTATO

bacon, aged cheddar
24
60 / 4g white truffle

FRENCH FRIES

lemon aioli
12

SHISHITO PEPPERS

parmesan, lemon
18

dessert

CHEESECAKE

sour cherry compote
18

MILLE-FEUILLE

raspberry chantilly
20

CHOCOLATE TART

hazelnut, fudge ice cream
18

BANANA CREAM PIE

caramel, rum ice cream
20