

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6 pcs

CHILLED LOBSTER

gem lettuce, lime aioli, avocado
24 / 2 pcs

BLUEFIN TUNA CARPACCIO

périgord truffle, radish, olive oil
38

SALMON CRUDO

charred poblano, barley miso
26

HAMACHI CEVICHE

crème fraîche, asian pear, radish
34

BEEF CARPACCIO

manchego, arugula, chive aioli
28

CAESAR SALAD

white anchovy, lardon
24

BEET SALAD

blood orange, endive, yuzu honey
24

ALOBAR WEDGE SALAD

bacon, maytag blue cheese
26

TRUFFLE CHITARRINE

périgord black truffle, taleggio
50

CONFIT DUCK PAPPARDELLE

black kale, pecorino romano
46

RICOTTA MEZZELUNE

guanciale, butternut squash, brown butter
42

GRILLED SEA BREAM

piquillo pepper, caper, olive
48

BRAISED SHORT RIB

maitake mushroom, scallion, jus
58

DOVER SOLE

butter, parsley, lemon
mp

BONE-IN USDA RIBEYE

cremini mushroom, jus
125 / 24 oz

FRENCH FRIES

12

PAIN AU LAIT

12 / 4 pcs

BROCCOLINI

garlic, pickled chili
18

GRILLED MUSHROOM

tarragon, butter
24

FEATURES

FOIE GRAS PARFAIT

pecan, apple, lemon thyme
26

TIGER PRAWN

garlic butter,
sourdough crouton
30

SEA SCALLOP

kaluga caviar, chive, butter
58

RACK OF LAMB

mustard jus
75

DESSERT

MILLE-FEUILLE

raspberry chantilly
20

CHEESECAKE

sour cherry
20

APPLE TART

vanilla ice cream
20