

**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, roquefort 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  
46

**GRILLED SEA BREAM**

piquillo pepper, caper, olive  
48

**DOVER SOLE**

butter, parsley, lemon  
mp

**CREEKSTONE STRIPLOIN**

sauce au poivre  
85 / 10 oz

**BONE-IN USDA RIBEYE**

cremini mushroom, jus  
125 / 24 oz

**FRENCH FRIES**

12

**PAIN AU LAIT**

12 / 4 pcs

**BROCCOLINI**

garlic, pickled chili  
18

**WHITE ASPARAGUS**

grainy mustard, fine herbs  
32

**FEATURES**

**FOIE GRAS PARFAIT**

rhubarb, pistachio, lemon balm  
26

**TIGER PRAWN**

garlic butter, sourdough crouton  
30

**SEA SCALLOP**

osciètra caviar, chive, butter  
58

**IBERICO PORK CHOP**

chorizo jus  
80 / 10 oz

**DESSERT**

**MILLE-FEUILLE**

raspberry chantilly  
20

**CHEESECAKE**

sour cherry  
20

**BANANA CREAM PIE**

rum, caramel, chocolate  
20