

## *Appetizers*

Foie Gras Terrine, <i>Tea Infused Figs and Fig Jam, Marcona Almonds, Brioche</i>		31
Hamachi Tartare, * <i>Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette</i>		29
Oven Dried Roma Tomato & Prosciutto, <i>Burrata Cheese, Basil, Aged Balsamic, Olive Bread Crouton</i>		27
Seared Octopus, <i>Warm Salad with Kale, Potato, Olives, Bell Pepper, Key Lime Aioli</i>		28
Half Dozen East Coast Oysters, * <i>Champagne Mignonette</i>	GF	29
Roasted Baby Beets & Chicory Salad, <i>Goat Cheese, Pistachios, Pommery Vinaigrette</i>	V / GF	28
Beef Carpaccio & Cherry Tomatoes, <i>Parmigiano Reggiano, Micro Arugula, Balsamic Vinaigrette</i>	GF	28
Green French Lentil Soup, <i>Berkshire Lardon, Truffle Crème Fraiche, Brioche Crouton</i>		19

## *Seafood*

N. J. Day Boat Scallops, <i>Saffron Risotto, Green Asparagus Tips, Aged Balsamic, Cilantro Walnut Pesto</i>	GF	44
Roasted Halibut, <i>Fennel Gratin, Charred Eggplant Purée, Caponata and Rosemary Sauce</i>		45
Wild Alaskan King Salmon, * <i>Tomato, Maitake Mushrooms, Potatoes, Sweet and Sour Mushroom Broth</i>	GF	47
Pan Seared Striped Seabass, <i>Tiger Prawns, Shaved Fennel, Artichoke Barigoule, Lobster Broth</i>	GF	48

## *Meat & Poultry*

Roasted Filet Mignon (8 oz.), <i>Truffle Mousseline Potato, Crisp Vidalia Onion, Braised Baby Root Vegetables</i>		59
Braised Veal Cheeks, <i>Pine Nuts, Soft Polenta and Gremolata, Grilled Baby Leeks</i>		57
Herbes de Provence Roasted Rack of Lamb, * <i>"Pommes Boulangère", Wild Mushroom, Roasted Salsify, Aged Balsamic Gastrique</i>		48
Murray's Spring Chicken, <i>Brussel Sprout Leaves, Chanterelle Mushrooms, Chicken Confit, Riesling Cream</i>	GF	42
Butternut Squash Risotto, <i>Robiola Cheese, Vincotto, Toasted Pumpkin Seeds</i>	GF	38

## *Caviar*

1oz. Caspian Sea Classic Osetra, * <i>Traditional Garnishes</i>		210
1oz. The Carlyle Private Reserve Golden Osetra, * <i>Traditional Garnishes</i>		235

## *Sides*

Sautéed Spinach	V / GF	14
Asparagus	V / GF	14
Warm Potato & Bacon Salad		14
Roasted Turnips		14
Truffle Potato Purée	V / GF	14
Selection of Artisanal Cheeses from Murray's Cheese, <i>House Made Condiments</i>	3 pieces	23
	5 pieces	31

8.875% NY Tax will be added to the charge

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

V: Vegetarian / GF: Gluten Free