



Classic Pairings

EAST COAST OYSTERS **

Classic Accoutrements

1/2 dozen **18** dozen **36**

OSETRA CAVIAR

Russe Siberian farmed German, potato chips, crème fraîche

120

Bar Snacks

POPCORN white cheddar, truffle salt	3
OLIVES mixed, orange zest, spices	6
FRIES ketchup, dijonnaise	8
CURDS sparkling batter, serrano ranch	11
CHICKPEA FRIES Thai curry, toasted coconut, herbs	14
FRIED OYSTERS Nashville hot sauce, dill remoulade	3 for 10 6 for 20
CHEESE & CHARCUTERIE house jam, mustard, marcona almonds, crackers	30

Bar Plates

SQUASH & RADICCHIO pomegranate, stracciatella, pumpkin seed, brown butter balsamic	18
TUNA CRUDO** ponzu, crispy shallots, yuzu kisho, shiso	22
CAVATELLI guanciale, black pepper, pecorino, egg	19
PORK BELLY Endive, apple, mustard seed, saba	20
BURGER** aged cheddar, caramelized onion, dijonnaise, fries	18

Sweets

MACARONS blackberry, mango, vanilla	8
CHOCOLATE FONDONT CAKE chocolate cream & chocolate fondont, raspberry sauce	8

Liquid Dessert

SHERRY Valdespino Cream Isabela, Valdespino El Candado Pedro Ximénez, paired with sheep & blue cheeses	12
NOBEL ROT Dolce Late Harvest, Sablettes Sauterne paired with sheep & blue cheeses	22
COGNAC Hennessy V.S.O.P. paired with sheep & blue cheeses	18

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

KITCHEN CLOSSES 30 MINUTES BEFORE LAST CALL