

RAW BAR

VOLZHENKA CAVIAR

*Traditional Garnish of Blinis, Eggs,
Shallots, Chives*

VOLZHENKA SIBERIAN **\$190**

VOLZHENKA OSCIETRA **\$270**

V2O PRIME OSCIETRA **\$330**

Seafood Plateau

Shrimp, Oysters, Lobster, Crab, Caviar

\$147

Chilled East Coast Oysters ^{GF}

Lime Mignonette, Habanada Pepper

\$44

Shrimp Cocktail ^{GF}

Cocktail Sauce, Fresno Chili

\$40

STARTERS

Caesar Salad

Breadcrumb, Lemon, Parmesan, Classic Dressing

\$25

Lobster Linguine

Calabrian Chili, Mushrooms, Lobster Reduction

\$39

Beef Tartare Tart

Pickled Mushroom, Egg Yolk Jam, Caviar

\$30

Tuna Crudo ^{GF}

Smoked Blood Orange, Pistachio, Citrus Dressing, Fresno Chilli,
Pomegranate

\$37

Pan Seared Scallop

Crushed Sunchoke, Chestnut Velouté, Barrel aged maple, Apple

\$38

Escargots Classic ^{GF}

Burgundy Snails, Parsley Garlic "Green Velouté", Garlic Crouton,
Fried Parsley

\$26

Fouquet's Onion Soup

Three Cheeses, Baguette Croutons, Chive

\$26

MAIN COURSES

Potato Gnocchi Ratatouille 🍴	\$36
Zucchini, Eggplant, Tomato, Basil, Parmesan	
Branzino Au Pistou	\$46
Orzo Pasta, Fall Vegetables, Kale, Basil Pesto	
Dover Sole Meunière (17-21oz)	\$112
Pomme Purée Spiced with Turmeric, Brown Butter, Lemon, Parsley, Capers	
Roast Breast of Long Island Duck	\$64
Creamed Brussel Sprouts, Pancetta, Mustard Spaetzle, Sauce au Poivre	
Short Rib	\$68
Crushed Potato, Wild Mushrooms, Red Wine Jus	
Beef Filet	\$175
Seasonal Mushrooms, Creamed Spinach, Truffle Puree. Maderia Jus	

FROM THE GRILL 🍴

Faroe Island Salmon	\$42
Veal Chop (12oz)	\$64
Beef Filet (8 oz)	\$82
Bone In Ribeye (22 oz)	\$162

SAUCES 🍴 \$8

Béarnaise
 Red Wine Jus
 Au Poivre
 Chimichurri
 Blue Cheese
 Butter
 Truffle Jus

SIDE DISHES \$16

'Coin de Rue' Fries 🍴🍴
 Potato Purée 🍴
 Seasonal Salad 🍴
 Mushroom Fricassee 🍴🍴
 Macaroni au Gratin
 Potato au Gratin 🍴
 Creamed Spinach 🍴
 Sautéed Broccolini 🍴🍴