

# LUNCH MENU

## F I R S T S

### French Onion Soup 16

veal, beef & chicken stock , 3 - cheese blend, parmesan crouton

### Wild Mushroom Bisque 15

toasted walnuts, crème fraiche, fifty year sherry vinegar

### Yellowfin Tuna Tartare 28

Belgian endive, Asian pear, avocado mousse, green yuzu kosho emulsion

### Asian Pear & Fuji Apple Salad 18

mixed green, purple ninja radish, Manchego cheese, spiced cashews, Champagne-Dijon vinaigrette

### Little Gem Caesar 18

mustard croutons, white anchovies, lemon oil, caesar dressing, 24-month parmesan

### Beet Poached Deviled Eggs 12

avocado, bacon, crispy shallots

### Crispy Chicken Wings 16

choice of mango soy or buffalo sauce; with blue cheese coleslaw, dill ranch

### Sauteed U-12 Black Tiger Shrimp 20

spaghetti squash, tomato, portabella mushroom, rabbit sausage, blood orange beurre blanc

### Seared Hudson Valley Foie Gras 42

black mission fig & Asian pear puree, vanilla pecan crumble, pomegranate-jalapeno gastrique, brioche, aged balsamic pearls

## M A I N S

### U.S.D.A. Prime Hanger Steak\* 48

broccoli rabe, oyster mushrooms, shiitake emulsion, red wine sauce

### Prime Philly Cheesesteak 25

USDA prime shaved ribeye | truffle | raclette cheese | caramelized onions | house-made sesame hoagie roll

### Crispy Cheshire Pork Belly 20

shisito peppers, farro, crispy sunchoke, greens, soy caramel, pork jus

### Bolognese 24

house made pasta, ground beef and lamb, fennel, san marzano tomatoes, 24 month aged parmesan

### Scottish Salmon\* 38 or Halibut\* 41

farro, butternut squash, Brussel sprout, blood orange beurre blanc

### Halibut & Shrimp Stew\* 33

green olive & potato ragout, fennel emulsion, tomato clam broth

### Mango Soy Chicken Sandwich 17

honey, mango, soy, blue cheese coleslaw, potato bun, fries or salad

### Smoked Cheeseburger\* 22

house burger blend, bacon onion jam, truffle raclette, burger sauce, potato bun, fries or salad