

## raw and cold

### maine lobster

wrapped in an egg crêpe, nori crème fraîche, assorted greens 25

### wild dungeness crab (washington)

passion fruit, basil seeds, black olive, macadamia nuts 23

### kanpachi (kagoshima, japan)

compressed cucumber, black sesame, shallot, lemon vinaigrette 21

### scarborough farms lettuces

shaved vegetables, lemon vinaigrette 12

### oysters on the half shell

naked cowboy (ny), blue hill blondes (me) or kumamoto (wa)  
mignonette, cocktail sauce consommé (½ dozen) 21

## hot

### foie gras a la plancha

pears, golden raisins, moscato vinegar, spiced molasses cookie crumbs 26

### chowda'

smoky bacon, manila clams, creamy clam broth 15

### foie gras ravioli

aromatics, parmesan, black winter truffle 28

### josephine's clam fritters

yuzu kosho mayonnaise 15

main courses

wild black sea bass (long island)  
tahitian squash confit in brown butter, la quercia bacon, black truffle butter 38

wild striped bass (virginia)  
artichokes, grilled eggplant, fennel 36

wild sea trout (new zealand)  
japanese sweet potato, smoked sesame, stinging nettle velouté 38

farfalle al nero di seppia fatte in casa  
japanese sword squid, maine lobster, octopus, olive oil, basil, tomato 21/32

nancy's down east sea scallops  
oven-roasted winter squash, chestnuts, jurancon 34

aged prime new york strip steak (nebraska)  
lompolo chanterelles, cipollini, confit potatoes,  
emulsion of bone marrow and dijon mustard 40

australian wagyu style beef  
autumn vegetables, soba, black truffle emulsion  
30/oz, 3 oz minimum

black winter truffles  
risotto, pasta alla chitarra, soft scrambled eggs, raviolo all'uovo  
(market price)

chef, michael cimarusti  
sous chefs, sam baxter, tristan aitchison