



MERRY CHRISTMAS

SEAFOOD AND RAW BAR

Sweet Petite Oysters, Martha’s Vineyard

Natural 24 | 48 **GF** **S**
pine island mignonette

Vietnamese 26 | 52 **GF** **N** **S**
chili, soy, sesame

Rockefeller 26 | 52
broiled, breadcrumbs, spinach

Poached Shrimp 19 **GF** **S**
u8 ecuadorian, cocktail sauce,
lemon, spicy aioli

Tuna Poke 24
coconut, chili, lemongrass, kaffir leaf

APPS + SALADS

French Onion Soup 16
gruyere, chives

Caesar Salad 19
lemon confit, white anchovy, parmesan crisp

Jumbo Lump Crab Cake 28 **S** **N**
horseradish crusted, pea shoots, mustard sour cream

Bison Carpaccio 24 **GF**
cured egg yolk, tete de moine

Charred Pork Ribs 19 **GF** **N**
chili caramel, toasted sesame seeds

MAIN

Vegan Eggplant Tart 28 **V** **GF** **N**
carrot coconut sauce,
rustic potatoes, asparagus

Cinnamon-Chili Glazed Chilean Sea Bass 48
crispy shrimp, ginger-lemongrass nage

Peruvian Chicken 30 **GF**
rustic potatoes, chimichurri, lime braised onions

Homemade Bucatini Ragu 28
braised beef ragu, parmesan cheese

Braised Short Rib 38 **GF**
forty minute egg, truffled parsnip salad

Dry-Aged Strip Steak 68

CHRISTMAS DINNER

Chateaubriand 52
béarnaise sauce, black truffle whipped potato, broccolini

SIDES

Creamed Spinach 12 **V** **GF**

Brussels Sprouts 12 **V** **GF**
garlic butter

Roasted Cauliflower 12 **V**
labneh, sumac

Baked Mac + Cheese 14

French Fries 10 **V**

Black Truffle Whipped Potato 12

V Vegetarian **GF** Gluten Free **S** Contains Shellfish **N** Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply.

