

APPS

Soft Shell Crab Ravigote | 18⁵⁰

Carrot, Celery Root, Fennel, Sauce Ravigote, Fried Soft Shell Crab, Salt Cured Egg Yolk

Clams Agrodolce | 18²⁵

Sofrito, Chorizo, Tamarind Brodo

Fried Oyster Salad | 19⁷⁵

Frisee, Pork Belly, Furikake Peas, Pickled Red Onion, Black Pepper Buttermilk dressing

Wings "Ga Kho" | 21⁵⁰

Pickled Daikon, Carrot and Papaya, Jalapeno, Spiced Peanuts

Short Rib Flammkuchen | 22²⁵

Caramelized Onion, Smoked Short Ribs, Creme Fraiche, Gruyere, Pickled Peppers

ENTREES

12 OZ RIBEYE | 43⁵⁰

Red Potatoes "Lemonaldo", Ham, Fine Herbs, Fios Gras Butter

HALF CHICKEN "MAQUE CHOUX" | 29⁵⁰

Ham, Corn, Poblano Peppers, Sauce Creole

SABLEFISH | 33⁹⁵

Salsify Brandade, Asparagus, Mignonette Beurre Blanc

PORK SHANK | 39⁹⁵

Grits, Greens

ROASTED OCTOPUS "ARRABIATA" | 33²⁵

Risotto Nero, Persillade, Tonnato Foam

KENTUCKY PIE | 27⁵⁰

Tomato Conserve, Basil, Yellow Onion Jam, White Cheddar, Mozzarella

DUCK BREAST A L'ORANGE | 33⁷⁵

Spinach Ohitashi, Petite Root Vegetables, Sauce L'Orange

A LA CARTE | 8⁹⁵

GRITS | GREENS | BRUSSELS

DESSERT | 12²⁵

DR. FINNERN'S HONEY- TREE CAKE

Bee Pollen Ice cream

BERRIES JUBILEE PIE

Lemon Custard, Berries Compote

MANGO "LASSI"

Saffron Mango Fool, Coconut and Pandan Mousse

DINNER

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