

Raw Bar

***Huitres Du Jour 1/2 Dozen 27/ Dozen 45**

daily selection of chilled oysters on the half shell

***Marky's Russian Ostrera Caviar 1oz 130**

minced organic hen egg | crème fresh | shallots |
homemade mini crepe

Shrimp Cocktail 22

tomatillo horseradish | sriracha pearls

Seafood Tower 2ppl 75 / 5ppl 125

shrimp cocktail | king crab legs | chef's oyster selection |
mignonette | key lime mustard | cocktail sauce

Soup & Salads

French Onion Soup 15

three onion blend | sweet brandy | gruyere |
toasted bread cubes

Harvest Salad 14

mixed baby heirloom greens | shaved pink apple |
tête de moine | candied hazelnut | ice wine vinaigrette

Butter Lettuce 17

hydro butter lettuce | shaved hearts of palm |
candied cracked pistachio | pistachio green goddess dressing

Buffalo Burrata 26

heirloom roasted & pickled beets | shaved prosciutto de parma |
cracked italian pistachio | minus 8 vinaigrette

Appetizers

Charred Spanish Octopus 24

chef's seasonal inspired creations

Crispy Duck leg Confit 24

gigante beans | pickled red cabbage |
bing cherry brandy jus

Seared Hudson Valley Foie Gras 28

chef's seasonal inspired creations

Escargot Voulevant 22

lemon grass | garlic | herbs | butter | dressed frisée

***Yellowfin Tuna Tartare 21**

avocado mash | jalapeño | young cilantro | citrus oil

***Hamachi Crudo 22**

shaved hearts of palm | avocado silk | finger lime |
fresh wasabi | seasonal citrus

Entrees

Grilled 8oz Prime Filet of Beef 80

yukon potato latke | grilled asparagus
roasted forest mushrooms | sauce bordelaise

Snake River Wagyu Strip 115

fermented black garlic bone marrow butter |
tempura maitake mushroom | miso mustard

Steak Frites 65

prime ribeye | sauce au poivre | crisp frites

Sous Vide Veal Cheeks 56

madeira sauce | farro "risotto" | white asparagus |
shaved pergoudine black truffle

Mallard Duck Breast 48

italian chestnut puree | maple black salsify |
minus 8 gastrique | brussels petals

Roasted Poulet Rouge 46

confit leek pithivier | wilted rainbow swiss chard |
black truffle jus

Florida Lobster Curry 48

keys lobster tail | thai coconut curry sauce |
sweet purple rice | braised baby bok choy

Local Catch du Jour 44

roasted fingerling potato | haricot verts |
browned butter | lemon | parsley

Seared Diver Scallops 42

celeriac puree | beluga lentils |
smoked bacon | citrus beurre blanc

Roasted Squash and Quinoa 38

late seasons squash | toasted quinoa |
pepita pistou | warm goat cheese



Wines by the Glass

Sparkling		
Mionetto, Prosecco, Italy		\$15/58
Francois Montand, Brut, France		\$15/55
Francois Montand, Rose, France		\$16/60
Moet & Chandon, Brut, France		\$24/95
White Wine		
Santa Margherita, Pinot Grigio, Italy		\$15/60
Stags Leap, Chardonnay, California		\$16/62
Prisoner, Chardonnay, California		\$22/92
Honig, Sauvignon Blanc, California		\$16/62
Le Petit Silex, Sancerre, France		\$16/62
Red Wine		
Chateau Buena Vista, Cabernet, Napa Valley		\$25/110
Noble Vines, Cabernet, California		\$16/62
Willamette Valley, Pinot Noir, Oregon		\$17/68
Biutiful, Malbec, Argentina		\$15/60
Rosé		
Le Grand Noir, Provence, France		\$14/55

Specialty Cocktails

VODKA

French Mule 15

ketel one vodka, gosling's ginger beer, lime juice, bitter truth blossom bitters

Hard Lemonade 15

tito's handmade vodka, lemon liqueur, sour mix, agave nectar, fresh lemon

GIN

Cucumber Martini 16

tanqueray gin, lime, muddled cucumbers, splash of sour mix, simple syrup, cucumber garnish

The Gentleman 18

tanqueray ten, grapefruit juice, rosemary syrup, sprig of rosemary

Hibiscus on the Bay 16

islamorada distilling hibiscus gin, fresh citrus juice, agave nectar, soda water

TEQUILA

Spicy Sunset 20

don julio añejo, orange liqueur, lime juice, simple syrup, chipotle chili

Pierre's Pamplermousse 18

don julio blanco, grapefruit juice, splash of soda, squeeze of lime

RUM

Pierre's Punch 16

parrot bay coconut rum, spiced rum, tropical juices

Caipimorada 16

islamorada distilling barrel aged rum, raw sugar, fresh lime

New Old Fashioned 18

havana club añejo, simple syrup, orange, cherry, bitters, splash of soda

BUBBLES

French Kiss 16

chandon brut, sparkling, mint, lemon, raspberries, splash of chambord

Intimate Selections by the Bottle

Sparkling

76b	Moet & Chandon, Vintage Brut, Reims 2012	\$150
52	Veuve Clicquot Ponsardin, "Yellow Label", Reims	\$140
65	Ruinart, Blanc de Blancs, Brut	\$195
62	Veuve Clicquot, Brut Rose, Reims	\$215
51	Bollinger, James Bond Limited Release, Brut 2009	\$599

White Wine

104	Cakebread, Chardonnay, Napa Valley 2018	\$120
118	Far Niente, Chardonnay, Napa Valley 2018	\$190
153	Frogs Leap, Sauvignon Blanc, Napa Valley 2018	\$75
260	Cloudy Bay, Sauvignon Blanc, New Zealand	\$85
300	Chablis Domaine du Colombier, France 2018	\$65
321	Pouilly Fuisse, Louis Jadot, France 2017	\$77
322	Chassagne Montrachet, La Maltroie, France 2018	\$175
352	Sancerre, Les Boursicottes, France 2018	\$75
386	Brotte, Barville, Chateauneuf Du Pape, France 2019	\$165
400	Antinori, "Cervaro della Sala", Chardonnay, Italy 2018	\$152
440	Dr. Loosen, Riesling, Germany 2017	\$55

Rosé

471	Minuty 281, Cotes De Provence, France 2017	\$92
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Red Wine

500	Resonance, Pinot Noir, Oregon 2018	\$105
516	Bank Note, Sonoma Coast 2014	\$65
551	Robert Foley, Merlot, Napa Valley 2014	\$152
635	Quilt by Joe Wagner (Caymus), Cab, Napa Valley 2018	\$95
631	Stags Leap Cellars, "Artemis", Cab, Napa Valley 2018	\$165
641	Duckhorn, Napa Valley 2017	\$175
652	Dominus, Napa Valley 2015	\$902
663	Far Niente, Cabernet, Napa Valley 2018	\$329
658	Joseph Phelps, Insignia, Napa Valley 2018	\$699
725	The Prisoner, Red Blend, Napa Valley 2018	\$115
871	El Malbec, Ricardo Santos, Argentina 2016	\$72
913	Pommard, 1er Cru, Domaine, France 2017	\$329
1045	Le Petit Haut Lafitte, Pessac-Leognan, France 2015	\$120
1049	Echo De Lynch Bages, Bourdeaux, France 2016	\$185
1101	Gigondas 'La Gille', France 2017	\$98
1107	Chateauneuf-Du-Pape, Domaine Barville, France 2018	\$105
1201	Gaja Sito Moresco, Nebiok/Merlot/Cabernet Italy 2015	\$139

Dessert Wine

1500	Aldelsheim, Pinot Noir, Willamette Valley 2010	\$85
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