



A special approach or technique for accomplishing an objective.

CHEF INSPIRED

Filet Carpaccio 21

Sweet & Sour Shallot, Wasabi, Sesame, Ponzu, Wonton

Foie “PBJ” 25

Raspberry Gelée, Peanut Butter Mousse, Toasted Brioche
Honey Roasted Peanuts

Warm Duck Rillettes 18

Pain Perdue, Pumpkin Butter, Brandied Apples, Pickled Cranberries

Burrata 16

House-Made Burrata, Baby Beets, Watercress
Porcini Granola, Honeycomb

Lobster Bisque 28

Butter-Poached 4oz Tail, Micro Mire Poix, Katafi, Brandy Crème

CHILLED

Seafood Tower 85

Key West Shrimp, King Crab
Atlantic Oysters, Lobster Tail

Ahi Tuna Carpaccio 19

Avocado, Pineapple Mostarda
Kalamata Caramel, Chile
Passionfruit Caviar

Oysters 22/40

Half Shell or Rockefeller

Caviar Staircase MP

Blini, Yolk, Caper, Red Onion
Crème Fraiche, Chives

FIELD

Holman’s Harvest Baby Greens 13

Petite Greens, Cucumber, Radish
Toasted Squash Seeds
Heirloom Tomato, Carrot
Blood Orange Vinaigrette

Spinach Salad 13

Roasted Shitake, Pickled Shallots
Brulée Robiola, 90 Minute Yolk
Warm Guanciale Vinaigrette

Radish “Caesar” 14

Textures of Radish, 90 Minute Egg Yolk
Sourdough, Parmesan Espuma
Baby Green Romaine, Boquerones

Leap of Faith Menu 165
Chef Inspired Menu

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions.



A special approach or technique for accomplishing an objective.

CREEKSTONE FARM BEEF

6oz. Filet Mignon 59

10oz. Dry Aged NY Strip 47

18oz. Bone In Ribeye 62

JACKMAN RANCH AMERICAN KOBE

6oz. Filet 90

ENHANCEMENTS

Oscar 24

King Crab, Asparagus, Béarnaise

Hudson Valley Foie Gras 16

Valdeón Blue Cheese Butter 6

Lobster Tail 26

Summer Black Truffle Butter 6

Sauces: *Eau 1, Béarnaise, Horseradish Crème, Chimichurri, Cabernet Demi*

LAND

Creekstone Farms 36oz. Tomahawk 130

Loaded Pee Wee Potatoes, Asparagus, Onion Rings

Eau 1 Sauce, Horseradish Crème, Cabernet Demi

Lake Meadow Farm Duck Breast 32

Sweet Potato Gnocchi, Hazelnuts, Braised Cabbage, Smoked Chestnut Honey

Veal Chop 59

Cassoulet, Black Trumpet Mushrooms, Butternut Squash

Blood Orange Gremolata, Marsala Glace de Vin

SEA

Cape Cod Scallops 39

Duck Fat Potatoes, House Cured Bacon, Melted Leeks, Celery Leaves, Soubise

Florida Grouper 42

Miso Glaze, Holman's Harvest Succotash, Mango Gazpacho

SIDES

Foraged Mushrooms 14

Shallot, Garlic, Aged Balsamic, Herbs

Holman's Farm Succotash 12

Seasons Daily Harvest

Pee Wee Potatoes 13

Aged Cheddar, Bacon, Scallion

Herb Buttermilk

Jumbo Asparagus 12

Béarnaise, Hawaiian Black Salt

Yukon Whipped Potatoes 10

Angle Lobster Mac & Cheese 18

Bacon Veloute, Five Cheese

Herbed Panko

Crispy Brussel Sprouts 13

Smoked Goat Cheese, Malt Vinegar

Spiced Pecans

Onion Rings 12

Angle Ketchup

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions.