

Oysters

Pickled Mustard Seeds, Cornichon
Mignonette
\$22

Lobster

Lobster Sabayon, Leeks
Marcona Almonds, Tarragon
\$23

Little Gem Caesar

Anchovy + Roasted Garlic Dressing
Brioche Croutons, Pecorino
\$18

Bitter Greens

Apple, Cheddar, Candied Pecan
Sherry Vinaigrette
\$17

Savory Apple Tart

Boudin Noir, Roasted Apple
Calvados
\$19

Beef Tartare

Hazelnuts, Tomato Confit, Ombra
\$18

Torchon

Hudson Valley Foie Gras
Brandied Fruit Marmalade
\$26

Gnocchi

Pancetta, Green Garlic, Asparagus
Parmigiano, Basil
\$29

Black Seabass

Papillote, Onion - Fennel Confit
Black Olive
\$34

Lamb Pie

Braised Shank, Spring Onion
Snap Peas, Pecorino Crust
\$34

Wild Mushroom Risotto

Chanterelle, Porcini Cream
Brandy
\$28

Côte de Boeuf

35 oz 40 day Dry-Aged Bone-In Ribeye
Shallot Jus, Ever-Changing Side
\$135

Bouillabaisse

Clam, Scallop, Octopus
Seafood Broth, Fennel
\$37

86'd Burger

Bone Marrow, Crispy Shallots
American Cheese, Chumley's Sauce
\$29

Supplement Black Truffle - 4 grams - \$30