



DINNER

Menu



Caviar Oyster (France)

Osetra Caviar 19

Sea Urchin (Maine)

Fennel Velouté, Orange 13

Sardines (Greece)

Chili, Olive, Basil 12

Scallops (Maine)

Creme Aigrelette, Lime, Radish Leaf 15

Half or Whole Lobster (Maine)

Lobster Aioli, Fines Herbes 23/46

CRUDO

Fluke (Long Island)

Green Almond, Strawberry, Tarragon 13

Ora King Salmon (New Zealand)

Peas, Cucumber, Mint 13

Arctic Char (Iceland)

Asparagus, Creme Fraiche, Mustard 13

Hamachi (Japan)

Soy, Purple Daikon, Mushroom 15

PLATES

Warm Olives

Citrus, Tarragon 8

Oysters Rockefeller

Bacon, Spinach, Absinthe 18

Cod Brandade

Garlic, Parsley, Toast 13

Octopus (Spain)

Piperade, Chorizo, Olive 17

Wagyu Beef Tartare (Nebraska)

Mustard, Beef Fat 16

LARGE PLATES

Atlantic Cod (Iceland)

Tarbais Beans, Ham, Clam Broth 25

Black Bass (Long Island)

Mouserron, Leeks, Red Wine 28

Duck (Long Island)

Kalette, Au Poivre, Blood Orange 27

Pork Porterhouse (Kansas)

Pommes Puree, Mushrooms 27



MAISON PREMIERE

Please inform your server of any allergies.