



DINNER

Menu



CHILLED ON ICE

Caviar Oyster (France)

Osetra Caviar 19

Sea Urchin (Massachusetts)

Lime, Sea Fennel 13

Scallops (Maine)

Creme Aigrelette, Lime 15

Half or Whole Lobster (Maine)

Lobster Aioli, Fines Herbes 24/48

Half or Whole Dungeness Crab (Washington)

Brown Butter 27/54

CRUDO

Ora King Salmon (New Zealand)

Peas, Cucumber, Mint 13

Arctic Char (Iceland)

Asparagus, Creme Fraiche, Shiso 13

Hamachi (Japan)

Soy, Radish, Mushroom 15

PLATES

Warm Olives

Citrus, Tarragon 8

Oysters Rockefeller

Bacon, Spinach, Absinthe 18

Cod Brandade

Garlic, Parsley, Toast 13

Wagyu Beef Tartare (Nebraska)

Mustard, Beef Fat 16

LARGE PLATES

Lobster Roll (Maine)

Brioche Roll, Chips 26

Sea Bream (Long Island)

Seasonal Mushrooms, Celeriac, Beurre Rouge 27

Atlantic Cod (Iceland)

Cranberry Beans, Ham, Clam Broth 27

Braised Short Rib (Kansas)

Porcini, Polenta 31



MAISON PREMIERE

Please inform your server of any allergies.