



DINNER

Menu



CHILLED ON ICE

Caviar Oyster (France)
Osetra Caviar 19

Bay Scallops (Long Island)
Leche de Tigre, Fennel 12

Sea Urchin (Maine)
Lime, Sea Fennel 13

Scallops (Maine)
Creme Aigrette, Lime 15

Half or Whole Lobster (Maine)
Lobster Aioli, Fines Herbes 26 / 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, Sorrel 13

Hamachi (Japan)
Soy, Radish, Mushroom 15

PLATES

Warm Olives
Citrus, Tarragon 8

Oysters Rockefeller
Bacon, Spinach, Absinthe 18

Tasso Pork Belly
Black-eyed Peas, Pickled Mustard Seed 16

Cod Brandade
Garlic, Parsley, Toast 13

Wagyu Beef Tartare (Nebraska)
Mustard, Beef Fat, Egg Yolk 16

LARGE PLATES

Lobster Roll (Maine)
Brioche Roll, Chips 29

Black Bass (Maine)
Chantrelle, Rutabaga Puree, Beurre Rouge 28

Atlantic Cod (Iceland)
Garbanzo Beans, Ham, Clam Broth 27

Braised Short Rib (Kansas)
Chanterelles, Polenta 31



MAISON PREMIERE

Please inform your server of any allergies.