



# DINNER

## Menu



### CHILLED ON ICE

**Caviar Oyster** (France)  
Osetra Caviar 19

**Sea Urchin** (Santa Barbara)  
White Peach, Finger Limes 13

**Razor Clams** (Massachusetts)  
Salsa Verde, Nasturtium Flowers 13

**Half or Whole Lobster** (Maine)  
Lobster Aioli, Fines Herbes 29 / 54

**Half or Whole Dungeness Crab** (Washington)  
Crab Butter 27 / 52

### CRUDO

**Arctic Char** (Iceland)  
Horseradish Buttermilk, Apple, Green Almond 16

**Fluke** (Montauk)  
Fava Beans, Snap Peas, Whey, Spruce 18

**Hamachi** (Japan)  
Avocado, Papaya, Calamansi 18

### PLATES

**Warm Olives**  
Citrus, Tarragon 8

**Baby Gem Lettuce Salad**  
Gorgonzola Cream, Watermelon Radish, Cashews 14

**Oysters Rockefeller**  
Watercress, Spinach, Absinthe 17

**Smoked Bouchot Mussels**  
Confit Potato, Tomato Aioli, Baguette 16

**Wagyu Beef Tartare** (Nebraska)  
Dijon, Smoked Olive Oil, Cured Egg Yolk 19

### LARGE PLATES

**Crawfish Etouffee**  
Long Grain Rice, Tomato, Blonde Roux 25

**Seafood Gumbo**  
Blue Crab, Gulf Shrimp, Oyster, Andouille Sausage 29

**Leg of Lamb** (Colorado)  
Asparagus, Herb, Mint Jus 32

**Trout Pontchartrain** (Pennsylvania)  
Crab, Mushrooms, Dirty Rice 28

**Lobster Roll** (Maine)  
Brioche Roll, Chips 32

Please inform your server of any allergies.

MAISON PREMIERE