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bread & fresh cheese 7  
comté • king of cheeses 15  
empire provisions salumi 9  
hickory smoked olives 6,5  
shucked oyster • mignonette • finger lime 4/ea

von der prawn cocktail 18  
beef tongue • horseradish • pickled carrot 10  
scallop crudo • spruce • fennel 8/ea  
brussels sprouts • pear • shiso • pistachio 13  
grilled kale • ginger • black truffle 14  
potato gnocchi • porcini 22  
fogo island cod cheeks & crab • chorizo • green tomato 26  
chicken wings • stuffed & fried • liver mousse 16  
smoked bison tartare • confit yolk • potato 22  
milk fed pork • rye spätzle • oyster mushroom 42  
dry aged AB ribeye • armagnac peppercorn sauce MP

flourless chocolate cake 9  
yuzu cream • satsuma • pistachio 9

this menu is for illustrative purposes only  
and is subject to change without notice  
14 • december • 2018



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**lunch dec 14 2018**

**hickory smoked olives 6,5**

**bread & fresh cheese 7**

**comté • king of cheeses 15**

**empire provisions salumi 9**

**shucked oyster • mignonette • finger lime 4/ea**

**von der prawn cocktail 18**

**belgian endive • satsuma • orange • goat feta 13**

**winter squash soup • black truffle • cacao cream 13**

**butterleaf salad • ginger • carrot • puffed buckwheat 12**

**chicken wings • stuffed & fried • buffalo sauce 16**

**prime rib • horseradish • potato 41**

**dressed fogo island crab & shrimp • buttermilk biscuit 24**

**stuffed saddle of lamb • grits • green tomato 31**

**potato gnocchi • wild mushrooms 22**

**flourless chocolate cake 9**