



BISTRO & BAR

TUESDAY, FEBRUARY 4, 2025

EXECUTIVE CHEF: Joe Milenkovic Jr.

SOUS CHEFS: Ethan Teague, Jay Gatto

EXECUTIVE SOUS CHEF: Benjamin Wilt

CHEF DE PARTIE: Dan Johnson

OYSTERS*

by the each

murder point, al	3.07	belle du jour, n.b	3.89
little honeys, fl	3.43	baywater indigo, wa	3.95
west island, ma	3.48	raspberry point, p.e.i.	4.35
farewell cove, me	3.64		

CAVIAR

tots, egg yolk jam, sour cream & onion dip	
oscietra (30g)	80
kaluga hybrid (30g)	97
golden oscietra (30g)	113
schrenkii (30g)	119

seaweed & shiitake broth, coconut milk, preserved makrut lime, preserved red jalapeño 3
 hearth roasted oysters, botarga & meyer lemon butter, pickled biquinho peppers by the each 4
 poached shrimp, preserved strawberry cocktail sauce by the each 6

CHEF'S CHOICE

four courses, ten dishes, priced per person, shared for the table food 78 wine 48

SMALL PLATES

olives, marinated with fennel & orange 7
 cheese board, daily selection, preserves, crostini by the each 9, board of three 27
 'butternut' squash soup, pomegranate, seeds & spices, coconut, bay laurel 15
 weiser farms radicchio, mandarin orange, fennel, pecan, ricotta salata, 'sour seville' citronette 17
 ada's heritage farm rabbit rillettes, 'pawpaw' mustard, parsley & shallot, focaccia 17
 hamachi raw* 'moro' blood orange ponzu, hibiscus, sunchoke chips 18
 bear creek farms beef tartare*, duck fat "dijonnaise", 'arrowhead' cabbage, pine nuts, pickled jalapeño, focaccia 20
 p.e.i. mussels, white wine, butter, garlic, savory herbs, focaccia 21

HOUSE-MADE PASTA

gnocchetti, ada's heritage farm goat & tomato "sugo", preserved cayenne, olives, mint, goat gouda 27
 fusilli, gulf 'blue' crab, preserved yuzu & miso butter, nori, "kosho" breadcrumbs 29
 macaroni, black winter truffles, 'black trumpet' mushroom butter, parmigiano-reggiano 31

BIG MEATS

joyce farms roast chicken "à l'orange", 'meiwa' kumquats, 'page' mandarins, "sauce bigarade" half 29 whole 57
 braised pork shank "pot-au-feu", winter vegetables, horseradish, bone broth 37
 whole roasted fish of the day, dill & pickled garlic scape "persillade" 43
 bear creek farms bavette steak (12oz)*, "au poivre" 43
 bear creek farms kc strip steak*, red wine & black truffle jus mp

add black winter truffles to any dish 15

SIDES

steak fries, "tallow mayo", black pepper	9
'tuxpeno' corn grits, celery root, rosemary	9
sweet potato, 'habanada', sesame, date molasses	9
maitake mushrooms, garlic, lemon, parsley	9

DESSERTS

mango sorbet	6
chocolate flight	6
profiteroles, coffee gelato, chocolate ganache	9
sesame panna cotta, coconut rice, 'cocktail' grapefruit	9
pecan bread pudding, preserved peach caramel, mascarpone	9

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.