

Vini Spumante

sparkling wines

By the glass

FRANCIACORTA BRUT IL MOSNEL NV (lombardia, it)	21
BRUT BLANC DE BLANCS DIEBOLT-VALLOIS NV (champagne, fr)	27
BRUT ROSE BILLECART-SALMON NV (champagne, fr)	39
DOM PERIGNON MOET & CHANDON 2004 (champagne, fr)	80
CRISTAL LOUIS ROEDERER 2007 (champagne, fr)	100

By the half bottle

BRUT 1ER CRU PIERRE GIMONNET NV (champagne, fr)	70
BRUT GRANDE CUVÉE KRUG NV (champagne, fr)	150
BRUT 1ER CRU ROSÉ DE SAIGNÉE RENÉ GEOFFROY NV (champagne, fr)	80
BRUT ROSÉ KRUG NV (champagne, fr)	290

OSTRICHE

east and west coast oysters served with morellino mignonette & cucumber-lemon vinaigrette

6 pc 24 | 12 pc 44

PINK MOON p.e.i

CAPITOL washington

BLACK DUCK SALTS virginia

MAN O WAR washington

WHITE STONE virginia

BLUE PEARL new brunswick

CAVIALE

CAVIAR RUSSE "RUSSIAN OSETRA" acipenser guldenstadti/baeri, germany 170 per oz

PETROSSIAN "SHASSETRA IMPERIAL" acipenser shrencki, amur river basin, china 150 per oz

PETROSSIAN "SPECIAL RESERVE OSETRA" acipenser guldenstadti, china 385 per oz

CAVIAR RUSSE "RUSSIAN BELUGA HYBRID" acipenser huso sterlet, germany 245 per oz

MICHAEL WHITE CHEF & OWNER

JARED GADBAW EXECUTIVE CHEF

MOLLY NICKERSON CHEF DI CUCINA

San Valentino

\$175 four course menu

ANTIPASTI

ASTICE nova scotia lobster, burrata, eggplant al funghetto, basil

ZUPPA leek and fennel soup, crispy oysters, trout roe

GRANCHIO jumbo lump crab, puntarelle, walnut agrodolce, apple

ASSAGIO DI TRE tasting of three crudi

PRIMI

FUSILLI red wine braised octopus, bone marrow

GNOCCETTI gulf shrimp, chilies, rosemary

CARAMELLE oxtail, spigarello, currants, jus

FUNGHI RISOTTO aquerello rice, wild mushrooms, parmigiano

SECONDI

SPIGOLA NERA black sea bass, fregola sarda, frutti di mare

IPPOGLOSSO roasted halibut, beets, cranberries, oats, brussels sprouts, persimmon

CAPELANTE seared sea scallops, celery root, pistachio gremolata, castelfranco

TAGLIATA creekstone dry aged sirloin, braised romaine, bone marrow panzanella

DOLCI

CROSTATA DI PERE red wine poached pear, mascarpone semifreddo, walnut, dark chocolate

PANNA COTTA butternut squash panna cotta, candied pepitas, pomegranate granita

CIOCCOLATO domori chocolate, white chocolate ganache, almond stracciatella gelato

BOMBOLONI ricotta doughnuts, lemon cream, apple butter