PETROSSIAN CAVIAR SERVICE

Royal Kaluga or Special Reserve Ossetra
MP

STARTERS

HOMEMADE BREAD
Assorted Butter 7

BABY GEM LETTUCE
Spicy Peanut Butter, Avocado 16

FALL CHOPPED SALAD (VE)
Cucumber, Cherry Tomato, Radishes, Sunchokes, Avocado, Lemon Herb Dressing 16

SWEET SHRIMP CEVICHE
Pink Grapefruit, Habanero Marinade 22

PARMESAN SPAGHETTI
Reggiano Sauce 15
add Black Truffle 29
add Caviar 38

BLUEFIN TUNA TARTARE
Ginger Dressing 28

ENTRÉES

ROASTED CAULIFLOWER
Tahini, Turmeric, Pistachio, Quinoa 18

RIGATONI (V)
Mint Pistachio Pesto 22

ZERO BOND BURGER
Smoked Tomato, White Cheddar, French Fries, Onion Rings 25

ORGANIC ROASTED CHICKEN
Fingerling Potatoes, Cipollini Mushrooms, Garlic Rosemary Jus 28

WILD ALASKAN SALMON
Broccolini, Pumpkin Seed, Tahini Yuzu 28

PARPADELLE
Braised Duck Leg Ragu, Ricotta Salata 30

BERKSHIRE FARM PORK BELLY
Parsnips Horseradish Puree, Black Garlic, Root Vegetables 35

ATLANTIC HALIBUT
Manilla Clams, Roasted Leeks, Squid Ink Reduction 38

STEAK FRITES 12OZ
Black Angus NY Strip, Herb Sauce, French Fries 45

MAINE LOBSTER SPAGHETTI
Basil Pesto, Toasted Pine Nuts 45

DOVER SOLE
Sweet English Peas Fricasse 75

TOMAHAWK RIBEYE 38oz
Roasted Seasonal Veggies
MP / 0z

JAPANESE A5 WAGYU SNOW AGED
Maitake
MP / 0z

EXECUTIVE CHEF RICHARD FARNABE