

twenty-eight
ATLANTIC

Calvisius Caviar

Served with Traditional Accompaniments

Siberian Classic 28G	150
Classic Oscietra 28G	180
Sevruga Royal 28G	200

Chilled

Oysters by Chatham Shellfish Company	24
<i>½ Dozen Chatham Oysters, Lemon, Cocktail, Mignonette*</i>	
Poached Shrimp	18
<i>½ dozen Lemongrass Poached Shrimp, Lemon, Cocktail</i>	
Oysters	30
<i>Caviar, Lychee, Tuna Tartar*</i>	
Salmon Tartare	24
<i>Tamari Quail Egg, Black Vinegar, Roe, Cucumber*</i>	
Scallop Crudo	22
<i>Citrus, Radish, Avocado, Finger Lime "Caviar"*</i>	
Black Bass Ceviche	23
<i>Blood Orange, Togarashi Popcorn, Chives, Olive Oil*</i>	
Egg Custard	26
<i>Uni, Steamed Lobster, Paddlefish Roe*</i>	

First Courses

Chowder	15
<i>Native Clams, Pickled Celery, Celery, Dill</i>	
Yellow Tomato Bisque	12
<i>Cheddar Biscuit, Herb Oil</i>	
Grilled Octopus	20
<i>Meyer Lemon, Fresno Chili, Squid Ink, Fennel</i>	
Lobster "Carbonara"	38
<i>Craft Pancetta, Egg Yolk, Shiitake, Bucatini*</i>	
Arctic Char "Gin and Tonic"	25
<i>Arctic Char Granita, Lime Panna Cotta, Tonic Gel, Rye, Dill*</i>	
Foie Gras	28
<i>Roasted Foie Gras, Pistachio Sponge, Pickled Peaches</i>	
Seared Tuna	26
<i>Crêpe, Chili, Seaweed, Miso Eggplant, Scallion*</i>	
"Fish n Chips"	24
<i>Sweet Potato Wrapped Cod, Pickled Egg, "Tartar Sauce"</i>	
Salads	
Artisan Baby Green Salad	14
<i>Spring Vegetables, Champagne Vinaigrette</i>	
Kale	16
<i>Chopped Baby Kale, Lemon, Pangritata, Asiago</i>	

Executive Chef James Hackney. • An 18% service charge and 7% meals tax is automatically added to your check.

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. Please inform your server if anyone in your party has a food allergy*

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Seafood

Cod	42
Ash Roasted Cod, Watercress, Ramps, Spinach, Oyster Béarnaise	
Seared Halibut	46
Spring Herb Gnudi, Pecorino, Maitake Mushrooms	
Native Buttered Lobster	66
Sweet Corn, Lima Beans, Chorizo	
Day Boat Scallops	48
Pan Seared Scallops, Pancetta, English Peas, Radish, Truffle, Meyer Lemon	

Beef

Strube Ranch Wagyu	75
8oz Strip Loin, Tatsoi Rabe, Mille-Feuille, Soubise, Truffle, Smoke*	
Beef Short Rib	32
Dry Roasted, Red Lentil Dahl, Mint Labneh, Cilantro	
Beef Filet	58
Painted Hills Grilled Filet, Sweet Onion, Braised Beef, Dandelion Greens*	

Poultry

Duck	52
Lacquered Cranberry Duck, Hazelnuts, Confit Foie Gras Dumpling, Dashi*	
Heritage Chicken	38
Green Circle Chicken, Maple Leg, Fiddleheads, Morels, Pressed Jus	

Vegetarian

Fiori	34
Broccoli Rabe, Burrata, Pesto, Pistachio, Cured Egg Yolk, Cannellini	
Quinoa	26
Ras El Hanout, Zucchini, Saffron Pickle, Ginger, Herb "Cream"	

Coastal Tasting Menu

Seven Courses listed below	150
Add Wine Pairing	85
Add Cheese Course	20
Supplement Japanese A5 Wagyu	90

Amuse

Chef's Snack Tray

Chatham Shellfish Company Oysters

Yellowfin Tuna, Lychee Gel, American Caviar*

*Cloudy Bay, "Pelorus Rosé", Sparkling
Wairau Valley, Marlborough, New Zealand*

Egg Custard

Uni, Steamed Lobster, Paddlefish Roe*

*Royal Tokaji, Dry Furmint "The Oddity",
Northern Hungary*

Passion Fruit and Coconut Sorbet

Cod

Ash Roasted Cod, Watercress, Ramps, Spinach,
Oyster Béarnaise

*Résonance Pinot Noir,
Willamette, Oregon*

Holstein Prime Strip

Muddled Anchovies and Green Olive
Daylillies, Foie Gras *

*Domaine du Vieux Lazaret
Châteauneuf-du-Pape – Rhône, France*

Banana Doughnut

Coffee Mousse, Brûléed Banana
*Broadbent, Madeira Colheita 1999,
Madeira, Portugal*

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