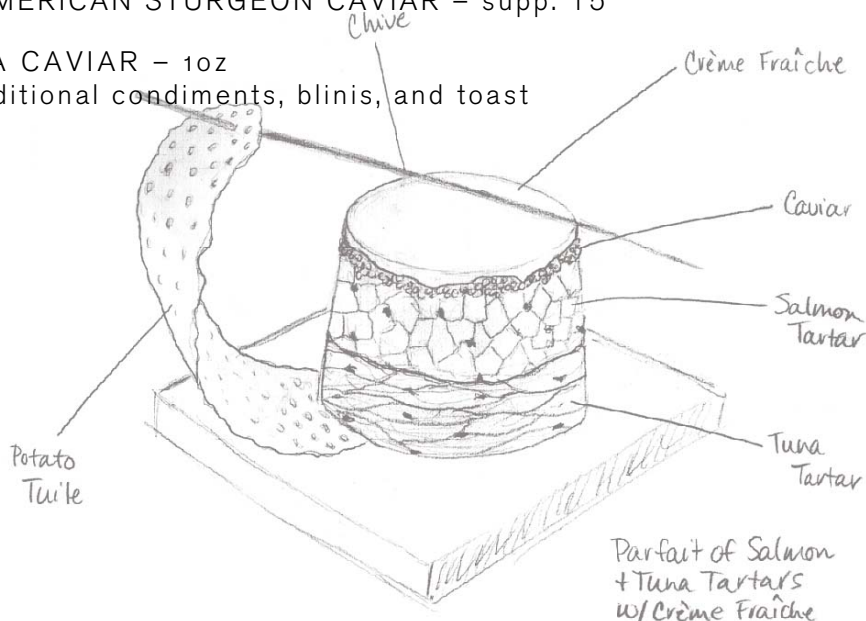


## APPETIZERS

<p>ASIAN CHICKEN SOUP chicken dumplings, egg and crepe noodle and enoki mushrooms</p>	14
<p>TOWNHOUSE CAESAR SALAD</p>	12
<p>MARKET SALAD goat cheese, walnuts, apple, crisp potato, bacon and "fresh snipped herbs"</p>	16
<p>BURRATA MOZZARELLA &amp; HEIRLOOM TOMATO SALAD basil and citrus vinaigrette and focaccia croutons</p>	15
<p>TRUFFLED FOIE GRAS TERRINE duck confit salad, trio of corn and soy salt</p>	19
<p>PRETZEL CRUSTED CRABCAKE tomato orange chutney and poppy seed honey</p>	17
<p>CRISP &amp; ANGRY LOBSTER crisp basil and lemon-chili sauce</p>	24
<p>SEA SCALLOPS "BENEDICT" chorizo oil and lobster foam</p>	16
<p>FLUKE SASHIMI WITH RED CURRY COCONUT SAUCE ginger-soy tapioca and jalapeños on pink himalayan rock salt</p>	17
<p>GRILLED QUAIL, PEACH &amp; ENDIVE SALAD bleu cheese, marcona almonds and huckleberry jus</p>	15
<p>SHRIMP CANNELONI &amp; ROAST PRAWN pancetta, homemade ricotta and tomato mint jus</p>	18
<p>WARM EAST COAST OYSTERS rock shrimp, leek fondue and prosciutto</p>	15
<p>PARFAIT OF BIG EYE TUNA &amp; SALMON TARTARES apples, pine nuts, hijiki and crème fraîche WITH AMERICAN STURGEON CAVIAR – supp. 15</p>	17
<p>OSETRA CAVIAR – 10z with traditional condiments, blinis, and toast</p>	145



## MAIN DISHES

CORN FLAKE & BLACK PEPPER SEARED SALMON marinated baby heirloom tomatoes, grapes, fennel and citrus salad	29
LARGE PRAWNS & DAY BOAT SCALLOPS vegetable pineapple fried rice with sweet chili sauce	35
MUSTARD CRUSTED TUNA mosaic of watermelon, avocado, wood ears mushrooms and red curry-coconut dressing	32
PAN SEARED TURBOT spaghetti and squash, vegetable confit, black olive and tomato emulsion	36
THE LOBSTER "STEAK" & LAPCHUNG SAUSAGE ginger-apple-turnip purée, candied lemon and black honey	42
ROASTED STUFFED ORGANIC HEN WITH BACON AND LOBSTER asparagus and oven-dried tomato ragout	34
HANDMADE CAVATELLI & BRAISED SHORT RIBS wild mushrooms, mushroom chips and truffle mousse	29
ROASTED & CRISPY SEAWATER SOAKED ORGANIC CHICKEN whipped potatoes, summer succotash and natural jus	29
PEANUT BRITTLE DUCK crusted drumstick confit, garlicky spinach and balsamic cherry gastrique	39
"BRONX" STYLE FILET MIGNON OF VEAL & VEAL CHEEK sunchoke purée and fig ravioli	39
RACK OF LAMB & ROASTED OCTOPUS saffron couscous, mustard and moroccan glaze	37
NEW YORK STRIP STEAK & BONE MARROW OXTAIL STEW potato cake and horseradish cream	36
DRY AGED VEAL PORTERHOUSE FOR TWO three side dishes of your choice	48 per person

### SIDE DISHES 8

CREAMED SPINACH  
tableside shaved aged gouda

TATER TOTS  
aji amarillo and scallions

HEIRLOOM TOMATO SALAD

BACON & EGG FINGERLINGS

GRILLED ASPARAGUS  
chipotle piquillo mayonnaise

STIR FRIED VEGETABLES

### THREE SIDES 18

ROASTED VEGETABLE GRATIN  
smoked mozzarella

TEMPURA ARTICHOKEs  
sweet chili

WHIPPED POTATO