

OUR WORK FOOD&DRINK

Menu

APPETIZERS

FOIS GRAS CROQUETTES [10]
rhubarb marmalade and black pepper

OYSTERS "ROCKEFELLER" [10]
on the half shell with herb jus and brown butter crumbs

PRETZEL CALAMARI [11]
pickled peppers, honey-mustard aioli

CHOPHOUSE BEEF TARTARE [14]
assorted accompaniments from our tartare cart

CLASSIC CESAR [14]
prepared tableside with parmesan dressing and croutons

"WALDORF" SALAD [11]
purslane with buttermilk dressing, apples, candied grapes

ICEBERG WEDGE [11]
bacon aioli, caramelized onions, thai herbs

ENTREES

LOBSTER THERMIDOR [29]
caramelized fennel, morel mushrooms, cognac beurre blanc

TROUT "ALMANDINE" [27]
grilled trout with almond polenta, cauliflower curry, potato

"DEVILED" SCALLOPS [27]
en croute, smoked salmon roe, vanilla parsnip puree, mustard

DUCK ROSÉ [28]
duck breast with black garlic, artichokes barigoule, rosé sauce

NY STRIP STEAK DIANNE [29]
pommes aligot, shitake, creamed mache, onion confit, sherry

CHICKEN CORDON BLEAU [25]
chicken breast with crispy speck, stilton cream, crispy polenta

DESSERT

STRAWBERRY "SHORTCAKE" [9]
macerated strawberries with lavender mascarpone and fennel financier

PINEAPPLE UPSIDE-DOWN CAKE [10]
caramelized pineapple with rum sphere, vanilla meringue

RED VELVET CAKE [8]
red hot cinnamon mousse, panna sponge, spearmint jelly