



47 West 8th Street
Between Sixth Avenue and MacDougal Street
New York, NY
(212) 253-9335

Executive Chef Carmine Di Giovanni

PRELUDES

VARIATIONS OF MARKET VEGETABLES – 16
POACHED LOBSTER, GRITS, LOBSTER-CHOCOLATE JUS – 21
ODD COUPLE, SWEETBREADS, BACON, SNAILS, ROASTED GARLIC – 16
HAMACHI CRUDO, PICKLED RAMPS, JALAPEÑO, SESAME POWDER – 18
FIDEO SQUID INK PASTA, HEAD ON PRAWN, PIMENTON AIOLI – 17
PEEKYTOE CRAB SALAD, CITRUS ELEMENTS – 17
GUANCIALE, FRESH KIMCHI – 15

MAINS

LOBSTER CAVATELLI, CRAWFISH, RAMPS – 29
SCALLOPS, MORELS, FAVA, SALSIFY, FOIE GRAS SABAYON – 36
MONKFISH, SAKI BROTH, TURNIPS, TRUMPET ROYALE – 31
DAY BOAT HALIBUT, ESCAROLE, MANDARIN, SALTED CASHEWS – 33
THOMAS FARM SQUAB, POMEGRANATE, RHUBARB, SPRING ONIONS – 37
CREEKSTONE FARMS DRY AGED RIBEYE, SPINACH, LOADED POTATO – 39
AMISH CHICKEN, BASQUES CHUTNEY, PAPAS BRAVAS – 28
LAMB LOIN, CELEBRATION OF SPRING – 38
WHOLE ROASTED, MARKET INSPIRED, SIMPLY PREPARED FOR TWO – MP

SIDES

8 EACH
THREE FOR 18

CARROTS, ORANGE, CUMIN
BEETS, VADOUVAN GRANOLA
SPINACH, SIMPLY PREPARED
MARBLE POTATOES, OLIVES, ROASTED GARLIC
ROMANESCO CAULIFLOWER, PINE NUTS, RAISINS, BASIL

VEGETARIAN MENU UPON REQUEST