

# T A C R D L E F A C

## SMALL PLATES

**East Coast Oysters**, Shallot Mignonette, Lurcat Hot Sauce\* 4 **GF**  
**Ginger Fried Rice**, Shrimp, Sausage & Egg\* 16 **GF (upon request)**  
**Tuna Tartare**, Ginger, Lime Shiso\* 19 **GF (upon request)**  
**Crab Cake**, Dijon Aioli 18  
**Lobster Galette**, Buckwheat Crepe, Butter Poached Lobster, Buerre Monte 24  
**Foie Gras Panna Cotta**, Strawberry, Pine Nut Granola, Saba 21  
**Octopus Tonnato**, Crispy Potato, Arugula 22 **GF**  
**Scallops Bourguignonne**, Parsley Butter, Seasoned Breadcrumbs 18  
**Watermelon & Tomato Gazpacho**, Poached Shrimp, Basil Oil 15 **GF**

## PLATES FOR TWO

**Sustainable American Caviar**, Duck Fat Potatoes, Chives, Crème Fraîche\* 60 **GF**  
**Crudité of Seasonal Vegetables**, Hummus & Chive Cream 24 **GF, Veg, Vegan (upon request)**  
**Iced Lobster, Shrimp, Tuna Tartare & Oysters**, Accoutrements\* 60 **GF**

## SALADS

**Apple, Cheese, Chive** 12 **GF, Veg**  
**House Salad**, Baby Greens, Avocado, Peas, Shaved Vegetables 12 **GF, Veg**  
**Heirloom Tomato**, Burrata, Walnut Pesto 18 **GF (upon request), Veg**

## DINNER PLATES

**Miso Sea Bass**, Rice Noodles, Cabbage Slaw 42 **GF**  
**Sea Scallops**, Charred Brussels Sprouts, Friséé, Hock Glaze 40 **GF**  
**Barbecued Salmon**, Black Rice, Ginger Scallion\* 34  
**Seared Ahi Tuna**, Olive, Tomato, Preserved Tuna\* 36 **GF**  
**Vegetarian Farrotto**, Seasonal Vegetables 20 **Veg, Vegan (upon request)**

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**Red Wine Braised Pot Roast**, Roasted Root Vegetables, Potato Puree 35  
**Roasted Amish Chicken**, Smoked Farrotto, Seasonal Vegetables 32  
**Hanger Steak**, Smoked Oyster Beurre Blanc, Grilled Asparagus Salad\* 38 **GF**  
**Braised Lamb**, Masa Gnocchi 34 **GF**  
**Filet Mignon 6oz**, Potato Pavé, Red Wine Syrup\* 44 **GF**

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**Snake River Farms Gold Bottom Sirloin**, Porcini Rub, Bone Marrow,  
Mushroom Reduction - FOR TWO -\* 90

## VEGETABLES

**Roasted Cauliflower** 14 **GF, Veg, Vegan (upon request)**  
**Potato Puree** 10 **GF, Veg**  
**French Fries** 12 **Veg**  
**Haricot Verts** 13 **GF, Veg, Vegan (upon request)**

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of wages and employee benefits