



Happy New Year!

December 31st, 2025

Sample menu; subject to change

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For the Table, à la Carte

Lazy Point, NY Oysters*

Smoked Rainbow Trout Roe, Scallion, Champagne Mignonette 38.

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 27.

Montauk Sea Scallop Ceviche with Alba Truffle*

Meyer Lemon, Cilantro, Sea Salt, Tortilla 50.

First Course

Yellowfin Tuna Crudo*

Blood Orange, Pistachio, Tricolor Salad

Wagyu Beef Tartare with Mecox Cheddar*

Horseradish Crema, Radish, Onion, Red Mustard, Focaccia

Baby Greens and Asian Pear Salad

Maytag Blue, Bacon, Candied Pecans, Sherry Vinaigrette

Parsnip and Leek Chowder

Smoked Salmon, Profiterole, Nori Salt

Seared Hudson Valley Foie Gras

Duck Prosciutto, Polenta Crisp, Persimmon, 12-year Balsamic



Entrées

Roasted Maine Dayboat Halibut
Mushroom Ragu, Yukon Gold Potatoes, Crisp Leeks

Montauk Fluke with Red Curry
Wild Shrimp, Coconut Milk, Bok Choy, Thai Basil

Butter Poached Lobster Risotto
Butternut Squash, Roasted Shallot, Thyme

Berkshire Pork Rib Roast & Rosemary Jus
Honeyed Root Vegetables, Winter Truffle Risotto

Prime Filet Mignon “Oscar”
Jumbo Lump Crab, Bearnaise Sauce, Roasted Asparagus

Sides \$12 each

Sautéed Spinach
Asparagus

Hand-Cut Fries
Bok Choy

Mashed Potatoes
Butternut Squash Purée

Executive Chef Michael Rozzi

****These items may be cooked to your liking.**

***Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.**

Before placing your order, please inform your server if a person in your party has a food allergy.