

Dinner

Starters

St

Steak Tartare* 32 *gf*
Black Truffle, Yolk, Tallow Chips

Jonah Crab Salad* 41 *gf, n*
Pistachio, Ginger, Basil

Poached Shrimp* 38 *gf*
Sauce Louis

Seared Tuna* 37 *gf*
Artichoke Barigoule, Truffle

Seared Foie Gras* 38
French Toast, Strawberry, Miso, Espresso

Regiis Ova Caviar

Available in 30g or 100g
Lemon Soufflé Blini, Potato Croquette,
Chive, Crème Fraîche

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Half Shell Oysters* 36 *gf*
Mignonette, Cocktail Sauce

Pea Velouté* 28 *gf*
Caviar, Lemon Balm, Crème Fraîche

Salads

Sa

Heirloom Tomatoes 26 *gf*
Ricotta, Aleppo Pepper, Olive

Grilled Gem Lettuce 22 *gf*
Jasper Hills Bayley Hazen, Crème Fraîche,
Herbs

Asparagus* 26 *gf*
Antelope Bresaola, Grilled Ramps

Garden Spinach Salad* 25
Warm Bacon Vinaigrette, Poached Egg

Pasta & Rice

Pa

Brillat Savarin & Truffle Pasta 36
Sourdough Cassarecce, Chives

Rigatoni & Meatballs 34
Veal, Beef, Pork, Tomato

Morel Agnolotti 31
Forest Mushroom Broth

Pea Risotto 34 *gf*
Spring Peas, Bacon Lardons, Chives

Executive Chef: Keith Theodore | Chef de Cuisine: Colin Loomis | Pastry Chef: Barbara Marcos

For your convenience, 22% service charge is added to parties of 6 or more

Please inform your server of any dietary restrictions.

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

***gf** : gluten free | **n** : contains nuts*

Vegetables

Ve

Ratatouille 38
Parmigiano, Basil, Squash Blossom

Heirloom Beans 38 *gf*
Fremont, Escarole, Parmigiano

Mains

Ma

Mero Bass* 70 *gf*
Radish, Trout Roe, Chive

Dry Aged Rohan Duck* 71 *gf*
Leg Confit, Duck Jus

Rack of Lamb* 83
Cherry Tomato, Eggplant, Lamb Jus

Golden Chicken* 68
Foie, Truffles, Chicken Jus

Lobster* 72 *gf*
Consommé, Rouille, Petite Vegetables

Cross Creek Wagyu 5/8oz* 65/85 *gf*
Sauce au Poivre Vert

Branzino* 70 *gf*
Sauce Vierge, Mustard Greens, Fennel

The Nell Wellington* 80
Short Rib, Porcini, Foie

Sides

Si

Young Carrots 14 *n*
Marcona Almonds, Verbena

Bloomsdale Spinach 14 *gf*
Arbequina Olive Oil

Sautéed Foraged Mushrooms 14 *gf*
Fiddlehead Ferns, Fromage Blanc

Asparagus 14 *gf*
Comté Espuma

Marrow Whipped Potatoes 14 *gf*

Dessert

De

Choux Puff 19 *n*
Dark Chocolate, Hazelnut

Baked Alaska 19 *n*
Cherry, Pistachio, Meringue

Crème Brûlée 18 *gf*
Caramel, Apricot, Earl Grey

Strawberry 17
Yogurt, Balsamic, Mint

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Sp

Sparkling**5oz/8oz**

Bisol <i>Jeio Brut</i> Prosecco Veneto, Italy NV	16/25
Raventós i Blanc <i>de Nit Brut Rosé</i> Conca del Riu Anoia, Spain '23	19/30
Roederer Estate <i>Brut</i> Anderson Valley, California NV	19/30
Gusbourne <i>Blanc de Blancs</i> Kent, England '19	35/56
Vilmart & Cie <i>Little Nell Grande Réserve</i> Champagne, France NV	39/62
Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	45/70

White/Rosé**5oz/8oz**

Karthäuserhof Riesling <i>Bruno Feinherb</i> Mosel, Germany '23	16/25
Bailly-Reverdy Sauvignon Blanc <i>Frank & Aurélien Sancerre</i> Loire Valley, France '24	23/36
Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '24	19/30
Raul Pérez Godello <i>Ultreia</i> Bierzo, Spain '23	19/30
DuMOL Chardonnay <i>Cuvée HHS</i> Napa Valley, California '23	29/46
Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '24	18/28
Henri Prudhon Chardonnay <i>1er Cru Sur Gamay</i> St.-Aubin, Burgundy '23	33/52

Red**5oz/8oz**

Jean Foillard Gamay <i>Beaujolais-Villages</i> Beaujolais, France '23	19/30
Evesham Wood Pinot Noir Willamette Valley, Oregon '23	20/32
Tregole Sangiovese <i>Chianti Classico</i> Tuscany, Italy '24	19/30
Hermanos Peciña Tempranillo <i>Reserva</i> Rioja, Spain '17	19/30
Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '18	29/46

Cocktails

Co

Fresh Cut	Dill Vodka, Ginger, Lemon, Egg White 28
In Bloom	Ramazzotti Rosato, Soda Water, Prosecco 26
Gentiana Petals	Gin, Suze, Honey, Prosecco, Egg White 30
Head of Shop	Serrano Blanco Tequila, Watermelon, Lime, Ras el Hanout 30
Walk In The Park	Strawberry Bourbon, Lemon, Strawberry Cheong 32
Smuggler's Beach	Rum, Creme de Banana, Tepache, Coconut, Nutmeg 32
Salvatore's Cellar	Bourbon, Amaro Averna, Sweet Vermouth 30
Currant Weather	Mezcal, Creme de Cassis, Lime, Ginger Beer 28

Zero Proof

Ze

Twilight Bloom	Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic 20
Gazoz	Raspberry Hibiscus, Lavendar, Sparkling Water 16

Alcohol Free

Al

Athletic Brewing	'Athletic Lite' Lager, Stratford, Ct 10
Athletic Brewing	'Run Wild' IPA, Stratford, Ct 10
Thompson & Scott	Noughty NA Sparkling Chardonnay, Spain 15
Leitz Riesling	Eins Zwei Zero NA 11
Leitz Pinot Noir	Zero Point Five De-Alcoholized Baden, Germany 14

Beers

Be

Draft	
Lager Peroni, Italy 12	
IPA Oskar Blues 'Hazy Blues' Colorado 12	
Mexican Lager Modelo, Mexico 12	
Bottle/Can	
Lager Corona 'Extra', Mexico 10	
Lager Stella Artois, Belgium 10	
IPA Aspen Brewing 'Independence Pass', Aspen, Colorado 10	

Gluten Free

Lager Estrella Damm 'Daura', Spain 10

Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, Colorado 14

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