

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

**Red****5oz/8oz**

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

<b>Draft</b>	
Lager Peroni, Italy 12	
IPA Oskar Blues 'Hazy Blues' Colorado 12	
Mexican Lager Modelo, Mexico 12	
<b>Bottle/Can</b>	
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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