

Dinner

Regiis Ova Caviar

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

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

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*
Apple, Kohlrabi, Truffle

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

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

Carrot Velouté* 28 *gf*
Smoked Trout Roe, Watermelon Radish, Crème Fraîche

Salads

Sa

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

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

Local Melons 28
Iberico Ham, Rye

Garden Kale 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

Mushroom Agnolotti 31
Forest Mushroom Broth

Risotto 34 *gf*
Chantrelles, Bacon Lardon, Fine Herbs

Vegetables

Ve

Ratatouille 38
Parmigiano, Basil, Squash
Blossom

Heirloom Beans 38 *gf*
Fremont, Escarole, Parmigiano

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.*

Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

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

Mains

Ma

Mero Bass* 70 *gf*
Radish, Trout Roe, Chive
Domaine Paul Pernot *1er Cru Folatieres* +40/65

Rack of Lamb* 83 *gf*
Cherry Tomato, Eggplant, Lamb Jus
López de Heredia *Viña Tondonia Reserva '01* +25/40

Lobster 72 *gf*
Consommé, Rouille, Petite Vegetables
Château Simone *Palette Rosé '24* +29/48

Branzino* 70 *gf*
Sauce Vierge, Local Greens, Kohlrabi
Schlossgut Diel *Burgberg G.G. '19* +28/45

Dry Aged Rohan Duck* 71 *gf*
Leg Confit, Duck Jus
Domaine G. Roumier *1er Cru Clos de La Bussière '21* +75/125

Golden Chicken 68
Foie, Truffles, Chicken Jus
Witness Wines *Reverie '23* +30/49

Cross Creek Wagyu 5/8oz* 65/85 *gf*
Sauce au Poivre Vert
Dalla Valle *Collina '20* +30/49

The Nell Wellington* 80
Short Rib, Porcini, Foie
Brovia *Barolo '21* +25/40

Fine & Rare Pairings Available By 3oz/5oz Pours

Sides

Si

Young Carrots 14 *n gf*
Marcona Almonds, Verbena

Olathe Corn 14 *gf*
Shishito, Farmer's Cheese

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

Local Broccoli 14 *gf*
Snow Bale Espuma, Sauce Mimosa

Marrow Whipped Potatoes 14 *gf*

Dessert

De

Choux Puff 19 *n*
Dark Chocolate, Hazelnut
Kopke *20 Year Tawny Port* +20

Baked Alaska 19 *n*
Cherry, Pistachio, Meringue
Inniskillin *Riesling Icewine '21* +40

Crème Brûlée 18 *gf*
Caramel, Palisade Peaches, Earl Grey
Domaine des Baumard *Quarts de Chaume '08* +25

Strawberry 17
Yogurt, Balsamic, Mint
Château Rieussec *Sauternes '19* +40

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Ro	Rotating Fine & Rare Wines By the Glass	3oz/5oz
	Domaine Paul Pernot Chardonnay <i>1er Cru Folatières</i> Puligny-Montrachet, France	40/65
	Schlossgut Diel Riesling <i>Burgberg G.G. Nahe</i> , Germany '19	28/45
	Château Simone Provençal Blend <i>Palette Rosé</i> Provence, France '24	29/48
	Domaine G. Roumier Pinot Noir <i>1er Cru Clos de la Bussière</i> Morey-Saint-Denis, France '21	75/125
	Witness Wines Pinot Noir <i>Reverie</i> Willamette Valley, Oregon '23	30/49
	López de Heredia Tempranillo <i>Viña Tondonia Reserva</i> Rioja, Spain '01	25/40
	Brovia Nebbiolo <i>Barolo</i> Piedmont Italy '21	25/40
Sp	Dalla Valle Cabernet Sauvignon Blend <i>Collina</i> Napa Valley, California '20	30/49
	Sparkling	5oz/8oz
	Bisot <i>Jeio Brut Prosecco</i> Veneto, Italy NV	16/25
	Raventós i Blanc <i>de Nit Brut Rosé</i> Conca del Riu Anoia, Spain '23	19/30
	Gusbourne <i>Blanc de Blancs</i> Kent, England '19	35/56
	A. Lamblot <i>Intuition Nature</i> Champagne, France NV	38/60
	Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	45/70
Wh	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 '25	23/36
	Schloss Gobelsburg Grüner-Veltliner Kamptal, Austria '24	16/25
	Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '25	19/30
	DuMOL Chardonnay <i>HHS</i> Napa Valley, California '23	29/46
	Henri Prudhon Chardonnay <i>1er Cru Sur Gamay</i> St.-Aubin, Burgundy '23	33/52
	Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '25	18/28
Re	Red	5oz/8oz
	Jean Foillard Gamay <i>Beaujolais-Villages</i> Beaujolais, France '23	19/30
	Sylvain Pataille Pinot Noir <i>Marsannay</i> Burgundy, France '23	30/48
	Occidental Pinot Noir <i>Freestone-Occidental</i> Sonoma, California '24	25/40
	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
	Château Ducru-Beaucaillou Bordeaux Blend <i>Petit Ducru St.-Julien</i> Bordeaux, France '21	30/48

Cocktails

Co

Nellgroni

Fresh Cut

Spiced Espresso

Fall Blossoms

Harvest Gold

Walk In The Orchard

Smuggler's Beach

Autumn Sun

Gin, Scarlet Aperitivo, Cappellano Barolo Chinato 36

Dill Vodka, Ginger, Lemon, Egg White 28

Vodka, Espresso, Pumpkin Spice 28

Gin, Lemon, Fennel Blossom Honey 30

Reposado, Calvados, Spiced Pear, Lemon, Honey 28

Peach Bourbon, Lemon, Peach Cheong 32

Rum, Creme de Banana, Tepache, Coconut, Nutmeg 32

Rye, Allspice, Rhubarb, Orange, Cinnamon 30

Zero Proof

Ze

Twilight Bloom

Gazoz

Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic 20

Raspberry Hibiscus, Lavender, Sparkling Water 16

Alcohol Free

Al

Athletic Brewing

Athletic Brewing

Thompson & Scott

Leitz Riesling

Leitz Pinot Noir

'Athletic Lite' Lager, Stratford, Ct 10

'Run Wild' IPA, Stratford, Ct 10

Noughty NA Sparkling Chardonnay, Spain 15

Eins Zwei Zero NA 11

Zero Point Five De-Alcoholized Baden, Germany 14

Beers

Be

Draft

Lager Peroni, Italy 12

Hazy IPA Oskar Blues, Longmont, Colorado 12

Mexican Lager SKA, Durango, Colorado 12

Tangerine Blonde Telluride, Colorado 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

Off-Dry Stem Cider, Lafayette, Colorado 14