

Begin at the Beginning

• Appetizers •

SHRIMP COCKTAIL 16

Fresno Chili, Avocado Mousse, Lime Air

🔑 WAGYU STEAK TARTARE* 18

Beef Chicharron, Cornichon, Savory Mayonnaise

WALDORF SALAD 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

🔑 CRAB LOUIE 25

Crab Cake, Avocado, Roasted Tomato, Asparagus,
Soft Boiled Egg

ROASTED SEA SCALLOPS* 27

English Peas, Lemongrass, Earl Grey

One by One

• Order by the piece •

BACON AND EGG 7

Truffle Custard, Smoked Bacon, Bourbon Maple Syrup

OYSTER ON THE HALF SHELL* 4

Mignonette, Lemon Pearls

FOIE GRAS* BEIGNET 8

Salted Pistachio Puree, Brandied Cherry

🔑 CAVIAR TACO 15

Wild Caviar*, Yukon Gold Potato Shell, Hamachi*

LOBSTER FRITTER 7

Black Truffle Coulis, Lobster Roe Aioli

THE BIG ONE 175

1 oz Golden Osetra Caviar*
Warm Brioche, Echire, Whipped Creme Fraiche,
Coddled Egg, Potato Chips



ROSE. RABBIT. LIE.

Chef de Cuisine **STEVE GOTHAM**
General Manager **ERIC ADAMS**

Down the Rabbit Hole

• Great to Share •

HERB BRIOCHE ROLLS 5

Échiré Butter, Maldon Salt

🔑 CRISPY OYSTERS ROCKEFELLER* 20

Slab Bacon, Spinach, Chartreuse

PARISIAN GNOCCHI 22

Black Truffle, Meyer Lemon, Fennel, Horseradish

DUCK CONFIT PASTA 20

Spinach, Parmagiano Cream, White Wine

KING CRAB AND UNI* FLATBREAD 26

Smoked Salmon Roe*, Crème Fraiche, Shiso

TAMARIND GLAZED BONE MARROW 30

Sweet and Sour Beef, Grilled Sourdough, Herb Salad

RHODE ISLAND STYLE FRIED SEAFOOD 29

Salsa Verde, Cherry Pepper Puree

🔑 SHORT RIB STROGANOFF 24

Forest Mushrooms, Semolina Sheet, Short Rib Jus

ROSE. RABBIT. LIE. EXPERIENCE

125 PER PERSON

An assortment of signature dishes and seasonal creations
To be enjoyed by the whole table. Please allow two hours

BEVERAGE PAIRING 75

More Than Extraordinary

• Additions •

SCHMALTZ MASHED POTATOES 13

Crispy Chicken Skin, Chives

CIDER BATTERED CAULIFLOWER 12

Sweet and Spicy Sauce, Ginger, Pear

TRUFFLE MAC AND CHEESE TERRINE 17

Roasted Tomato, Gruyere, Thyme

BRAISED HEIRLOOM KALE 14

Chickpea Fries, Miso Tomato Sauce, Truffle Veil

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Curious Appetites

• Entrées •

BEEF TENDERLOIN* 50

Short Rib and Potato Hashbrown, Wild Arugula, Veal Jus

24 OZ. PORTERHOUSE STEAK* 85

Sourdough Battered Onion Rings, Brandied Peppercorn Sauce

CEDAR GRILLED OCEAN TROUT 38

Pastrami Spice, Romesco Sauce, Grilled Asparagus

ROASTED PORK BELLY 32

Barbecue Carrots, Turnips, Merguez Stuffed Cabbage,
Mustard Seed "Caviar"

SHRIMP SCAMPI 26

Black and White Spaghetti, Shellfish Emulsion, Crispy Garlic

ROASTED CHICKEN 28

Charred Broccolini, Cheddar Corn Bread, Fermented Hot Sauce

GINGER GLAZED CHILEAN SEA BASS 42

Heirloom Carrot, Snap Pea, Butterfly Pea Blossom Tea

🔑 SOLE MEUNIERE 90

Pan Roasted Dover Sole, Haricot Vert, Almond Brown Butter,
Wild Caviar*, "Champagne Grapes"

Social Feasts

• Generous Portions for a Party •

WHOLE ROASTED GIANT ALASKAN

RED KING CRAB 1200

Lobster Prepared Two Ways: Butter Poached Tail and Newberg,
Crab Salad, Black Truffle, Wild Caviar*

ROAST CHICKEN CORDON BLEU 105

Whole Stuffed Jidori Chicken, Rosemary Cured Ham,
Triple Crème Brie, Roasted Garlic and Lemon Jus,
Schmaltz Mashed Potatoes

🔑 BEEF WELLINGTON 275

Prime Tenderloin*, Puff Pastry Atrium, Seared Hudson Valley
Foie Gras*, Creamed Spinach, Roasted King Trumpets,
Black Truffle

🔑 SIGNATURE DISH

Gluten Free and Vegetarian Menus are available upon request.