

# Begin at the Beginning

**Herb Brioche Rolls 5**

*Éclairé Butter, Maldon Salt*

**Shrimp Cocktail 16**

*Fresno Chili, Avocado Mousse, Lime Air*

**Wagyu Steak Tartare\* 18**

*Beef Chicharron, Cornichon, Savory Mayonnaise*

**Oysters on the Half Shell\* 24**

*Tabasco Sorbet, Mignonette, Lemon Pearls*

**Green & White Asparagus Salad 15**

*Truffle Custard, Preserved Meyer Lemon*

**Roasted Beets 16**

*Spiced Orange Vinaigrette, Straciatella,  
Caraway Cracker*

**Charred Octopus 16**

*Confit Tomato, Black Sponge, Sea Bean*

**Crab Louie 25**

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

**Seared Hudson Valley Foie Gras\* 24**

*Cinnamon Roll Brioche, Macerated Strawberry*

# Down the Rabbit Hole

**Crispy Oysters Rockefeller\* 18**

*Slab Bacon, Spinach, Chartreuse*

**Sea Scallops\* 28**

*Piccata Style, Artichoke, Crispy Sunchoke*

**Ricotta Agnolotti 22**

*Basil, Pecorino, N'duja Ragu*

**Short Rib Stroganoff 24**

*Forest Mushrooms, Semolina Sheet, Short Rib Jus*

**Loaded Baked Potato "Rosettes" 15**

*Smoked Pork, Cajun Cheddar, Horseradish Creme Fraiche*

**Duck Confit Pasta 20**

*Spinach, Parmagiano Cream, White Wine*

**Braised Heirloom Kale 14**

*Chicpea Fries, Miso Tomato Sauce, Truffle Veil*

**Glazed Brussels Sprouts 12**

*Sherry Gastrique, Manchego Cheese, Crispy Chicken Skin*

**Lobster Fritters 28**

*Black Truffle Coulis, Lobster Roe Aioli*

**Spicy Mussels 16**

*Chili, Scallions, Toasted Country Bread*

**King Crab Dip 21**

*Lemongrass, Smoked Trout Roe, Celery Root Crisps*

**ROSE. RABBIT. LIE. Experience**  
125

*Allow us to custom tailor a menu for the table*



**ROSE. RABBIT. LIE.**

*Chef de Cuisine* **STEVE GOTHAM**

# Curious Appetites

**Beef Tenderloin\* 48**

*Truffle Mac and Cheese, Roasted Tomato, Truffle Jus*

**24 oz. Porterhouse Steak\* 85**

*Triple Cooked Steak Fries, Smoky Chimichurri*

**Crispy Pork Belly 32**

*Grilled Corn Relish, BBQ Jus, Ricotta Stuffed Squash Blossom*

**Roasted Chicken 28**

*Basil Pesto, Parisian Gnocchi, Charred Broccoli*

**"Toasted" Branzino 36**

*New England Clam Chowder Broth, Crispy Bacon*

**Ginger Glazed Black Cod 38**

*Heirloom Carrot, Snap Pea, Butterfly Pea Blossom Tea*

**Sole Meuniere 90**

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

**Shrimp Scampi 26**

*Black and White Spaghetti, Shellfish Emulsion, Crispy Garlic*

# Social Feasts

**Whole Roasted Giant Alaskan Red King Crab 1200**

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

**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.*

*\*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.*

# Pearls for a Spoon

**Caviar Tacos 15 each**

*Wild Caviar\*, Yukon Gold Potato Shell, Hamachi\*  
with Golden Osetra Caviar \$47*

**Caviar Flatbread 19**

*Hollandaise\*, Bacon, Thyme*

**Caviar Flight\* 217**

*Golden Osetra, Platinum OOO Osetra, Hackleback  
Flight of Champagne 80*

**Russian Golden Osetra Caviar\* 207/oz**

*Full Pop, Smaller Egg, Pronounced Oceanic Flavor*

**Platinum OOO Osetra Caviar\* 147/oz**

*Smooth Pop, Medium Eggs, Buttery Flavor*

**Hackleback Sturgeon Caviar\* 77/oz**

*Light Pop, Small Eggs, Nutty Finish*