

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 per person**

Allow us to custom tailor a menu for the table



ROSE. RABBIT. LIE.

Chef de Cuisine **STEVE GOTHAM**

General Manager **ERIC ADAMS**

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

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