



Smaller Plates

- Scottish Smoked Salmon** 19.
“The best in the free world”. On parade with capers, domestic caviars and key lime, crème fraîche.
- The Big Shrimp Cocktail** 14.
With classic and mango cocktail sauces.
- Lobstercargots** 19.
Lush chunks of Florida spiny lobster, instead of the chewy little slugs. Slow-cooked in a crock with herbed spinach and seasoned garlic butter.
- Butter-Poached Lobster** 23.
Cold water tail poached in butter broth. Served with citrus grits, kissed with star anise.
(One of the best things on the culinary planet.)
- Lamb Lollipops ... Big Kid Candy** 27.
The World’s best lamb, herb-grilled with chef mashed and a puddle of port rosemary demi-glace.
- Bistro “White Castle” Slider** 15.
Foie gras and prime tenderloin on a butter grilled sweet bun with demi-glace and béarnaise. Sinful.
- Foie Gras Torchon** 25.
Hudson Valley duck foie gras, Armagnac and quatre epices with cassia scented toasts and a Georgia peach preserve.