



CLARITY

FIRST COURSES

- Hudson Valley Foie Gras & Onion** 41
apple | caramelized onion gelee | crispy shallots
vanilla pecan crumble & aged balsamic vinegar pearls
- Pâté de Campagne** 24
pickled pineberries | cornichons | parsnip puree | platinum frisee
lardons | potatoes | 63°C quail egg | sherry vinaigrette
- Sauteed U-12 Black Tiger Shrimp** 20
roasted brussel sprouts | applewood bacon | mélange of mushrooms
savory | red kuri cream
- Sogno Toscano Italian Burrata** 20
heirloom radish | avocados | lemon | basil vinaigrette | toasted garlic bread
- Lamb & Beef Bolognese** 17/33
emilia romagna style pasta | san marzano tomatoes
24 month parmesan
- Crispy Cheshire Pork Belly** 18
red wine braised red cabbage | creamy murasaki sweet potato emulsion
crispy sunchokes | baby kale | pork jus
- Earth & Eats Warm Beet Salad** 20
bulgarian feta cheese | candied walnuts | heirloom beets
black lentils | baby greens | beet gastric | dill
- A New Kind of Caesar** 18
mustard croutons | white anchovies | lemon oil | caesar dressing
24-month parmesan

MAIN COURSES

- Preserved Lemon & Garlic Crusted Australian "Big Eye" Rack of Lamb for Two*** 130
cook time 40-45 Minutes
creamy pomme du terre puree | roasted artichokes | lamb "jus"
- A5 12BMS Japanese Wagyu NY Strip Steak "Frites"*** 210
fried pommes anna | creamed spinach | white asparagus | bernaise
- Wester Ross Scottish Salmon** 42
braised savoy cabbage | chantarelle mushrooms | spaghetti squash
florentino | cauliflower emulsion | creamy salsify | mushroom broth
- Seared Yellowfin Tuna & U-12 Black Tiger Shrimp** 40
chorizo | potatoes | olives | leeks | fennel & basil
fennel emulsion | tomato clam broth
- Wild Alaskan Halibut** 58
braised black lentils | sunchoke & fennel ragout | truffle chips | mustard
lemon beurre blanc
- 18oz. USDA Prime Ribeye for Two*** 110
earth & eats wilted spinach | broccoli rabe
shiitake cream | whipped potatoes | red wine sauce
- 10oz. USDA Prime New York Strip*** 60
shiitake truffle emulsion | twice baked fingerling potato | blue cheese
trumpet mushrooms & pearl onions | red wine sauce
- Cornucopia of Vegetables in Roasted Pumpkin** 31
roasted cauliflower | roasted carrots | florentino | artichoke
oil poached fennel | coconut lime broth | spiced pepita seeds
- Colorado Lamb Shank Encrusted w/ Stachowski's Merguez Sausage** 59
artichoke | braised fennel | chickpeas | carrots | preserved lemon
- Free Range Half Roasted Chicken** 39
red wine marinade | parsnip & pomme purée | mushroom medley
haricot vert | chicken jus | tomatoes on the vine

Tonight's Specials

- Raspberry Point & Blackberry Oyster Duo** 24/42
apple mignonette | house cocktail sauce
- Chef Matt's French Onion Soup** 18
veal, beef, & chicken stock | 3 - cheese blend
parmesan crouton
- Lobster Bisque** 22 add uni 8
Lobster crema | tarragon oil | tobiko

Tonight's Tasting Menu

110 / person

Special Wine Pairings 79

Victor's Master Whisky Pairings 82

T o B e g i n

A gift from the Chef

*Hoof & Lur | Moschofilero
Troupis Winery, Pelopennesos, Greece 2023
Green Spot, Single Pot Still Irish
Whisky, Cork, Ireland*

F i r s t

Wester Ross Scottish Salmon Tartare
avocado | heirloom beet gastrique
persian cucumber & beet salad | dill
horseradish emulsion

Pouilly Fume

*Pouilly Fume, France 2022
Hatozaki Small Batch Whisky,
Akashi City-Hyogo, Japan*

S e c o n d

**Lobster, Artichoke &
Black Truffle Risotto**
arborio rice | 24-month parmesan
thyme | vermont country butter

Karamalegos, Assyrtiko

*Santorini, Greece 2020
Glenmorangie, Highland Single Malt
Scotch Whisky, Highlands, Scotland*

T h i r d

**Seared Moulard Duck Breast w/
Duck Bacon Wrapped Fig**
duck confit rilette | crispy duck skin
brioche | cherry duck gastrique
spiced butternut squash puree

Le Calabrun, Syrah/Grenache

*Le Plan des Moines Winery
Gigondas, France 2021
Glenmorangie The Quinta Ruban
Tain, Scotland*

A treat from the kitchen

T o F i n i s h

Pot de Crème

coffee emulsion | chocolate nibs

*Taylor Fladgate 10-Year Tawny Port
Basil Hayden Dark Rye, Clermont, Kentucky*

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.