

H O R S D ' O E U V R E S

Hawaiian Prawns

Crostini with Shaved Fennel
16.

Organic Rabbit

Rillettes with Foie Gras, Cherries and Grilled Pistachio Bread
21.

Veal Sweetbreads

Crispy Cornets with Parsley
12.

Pizzetta "Carbonara"

Lardons, Goat Cheese, Caramelized Onions
18.

Black Angus Beef

Burgers with House-made Pickles
14.

Madison Square "Park Dogs"

Bacon, Gruyère Cheese, Celery Relish and Black Truffles
14.

Gougères

Gruyère and Fleur de Sel
9.

A P P E T I Z E R S

Salad of Young Vegetables with Market Lettuce and Almonds
16.

Taboule Salad with Crudités and Wild Herbs
18.

Ricotta Gnocchi with Taggiasca Olives and Bacon
26.

Peach Gazpacho with Toasted Almonds and Hawaiian Prawns
16.

M A I N C O U R S E S

Atlantic Halibut with Artichoke Barigoule and Tomatoes
38.

Lobster Lasagna with Lemon Verbena and Summer Flowers
48.

Colorado Lamb with Eggplant, Cumin and Yogurt
38.

Black Angus Beef with Swiss Chard, Porcini and Sauce Bordelaise
38.

APÉRITIF COCKTAILS

APEROL SOUR 13.
Aperol, Lemon, Egg White, No. 11 Bitters

VELVET COBBLER 14.
"Professor" Jerry Thomas, *The Bartender's Guide, Circa 1887*
Amontillado Sherry, Mosel Riesling, Lemon Verbena

"NUMBER ELEVEN" CUP 12.
Averna, Carpano Punt e Mes Sweet Vermouth, Cucumber,
Citrus, Mint, Ginger

LIGHT SPIRITED COCKTAILS

HEMINGWAY DAIQUIRI 13.
Segundo Menendez, Bar La Florida Cocktails, 1935
Brazilian Rum, Grapefruit, Maraschino Liqueur, Lime

DEVIL'S BUCK 12.
Lowland Blanco Tequila, Crème de Cassis, Ginger, Lime

EVENT HORIZON 14.
Pisco Acholado, Kaffir Lime, Gomme Arabic, Lemon

UPSIDE DOWN UMBRELLA 13.
London Dry Gin, Pineapple, Maraschino, Lemon,
Absinthe Scented Mint

ARSENIC & OLD LACE 14.
Harry Craddock, Savoy Cocktail Book, 1930
London Dry Gin, Noilly Prat Dry Vermouth, Absinthe Verte,
Crème de Violette

NEW AMSTERDAM 15.
Genever Gin, Dolin Blanc Vermouth, Maraschino,
Bitter Truth Celery Bitters

DARK SPIRITED COCKTAILS

DERBY JULEP 15.
Joaquin Simo, Death & Co., 2010
Venezuelan Rum, Jamaican Rum, Bourbon, Peach, Cane Syrup,
Fee Brothers Whiskey Barrel Aged Bitters, Mint

BITTER PEACH 13.
Bourbon, Crème de Pêche, Lemon, Demerara Sugar,
Peychaud's Bitters

MADISON PARK SMASH 14.
Cognac, Royal Combier, Turbinado Sugar, Lemon,
Bitter Truth Old Time Aromatic Bitters, Mint

THE ECLIPSE 15.
Highland Reposado Tequila, Mezcal, Cherry Heering,
Aperol, Lemon

AIR & RYE 13.
Rye Whiskey, Strega, Triple Sec, Lemon, Angostura Bitters

BEAU FOUR COCKTAIL 14.
Bourbon, Dolin Dry Vermouth, Amaro Nardini,
Amaro Cio Ciaro, Cucumber

JACK ROSE 13.
Harry Craddock, Savoy Cocktail Book, 1930
Bonded Apple Brandy, House-Made Grenadine, Lime

OLD GAL 15.
Rye, Carpano Punt e Mes Sweet Vermouth,
Dolin Blanc Vermouth, Dolin Dry Vermouth

BARTENDER'S CHOICE 15.
Allow us to tailor a cocktail to your tastes