

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

Hawaiian Prawns

Crostini with Shaved Fennel
16.

Foie Gras

Mousse with Plum Chutney on Brioche
14.

Veal Sweetbreads

Crispy Cornets with Parsley
12.

Black Angus Beef

Burgers with House-made Pickles
14.

Pizzetta "Carbonara"

Lardons, Goat Cheese, Caramelized Onions
18.

Petite Hot 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

Heirloom Beets with Goat Cheese and Rye Crumble
16.

Salad of Radicchio, Mozzarella di Bufala and Persimmon
18.

Ricotta Gnocchi with Violet Artichokes, Olives and Bacon
26.

Butternut Squash Velouté with Maitake Mushrooms
16.

Poached Egg with Frogs' Legs and Winter Mushrooms
28.

M A I N C O U R S E S

Slow Cooked John Dory with Pickled Radish and Winter Citrus
38.

Poached Lobster with Celery and Meyer Lemon
48.

Boudin Blanc with Savoy Cabbage and Poached Seckel Pear
26.

Black Angus Beef with Braised Root Vegetables
38.

APÉRITIF COCKTAILS

MADISON COTTAGE 14.
Dolin Dry Vermouth, Pommeau, Celery, Apple, Champagne

VERTICAL RAILROAD 12.
Fino Sherry, House-Made Orgeat, Pear Brandy, Allspice

“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
White Rum, Grapefruit, Maraschino Liqueur, Lime

BELOVED 15.
Highland Blanco Tequila, Pear Liqueur,
Cara Cara Orange, Angostura Bitters

THE ECLIPSE 14.
Mezcal, Cherry Heering, Aperol, Lemon

PAINTED LADY 13.
Pisco Quebranta, Yellow Chartreuse, House-Made Grenadine,
Lemon, Egg White, House-made Decanter Bitters

COSTA D'ORO 15.
Pisco Acholado, Carpano Antica Formula Sweet Vermouth,
Sloe Gin, Dolin Vermouth Blanc, Bitters

TUXEDO #2 14.
Harry Craddock, Savoy Cocktail Book, 1930
London Dry Gin, Noilly Prat Dry Vermouth,
Maraschino Liqueur, Absinthe Verte

DARK SPIRITED COCKTAILS

THE GONZO LAUREATE 15.
Highland Reposado Tequila, Amontillado Sherry,
Unicum, Carpano Antica Formula Sweet Vermouth

LION'S MANE 14.
Guatemalan Rum, Rye Whiskey, Cynar, Amaro Nardini,
Maraschino Liqueur

THE LAYMAN'S JULEP 13.
Venezuelan Rum, Blended Scotch, Lavender Honey, Mint

THE CORTEZ 13.
Guatemalan Rum, Amontillado Sherry, Canela, Lemon,
Champagne

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

BITCHES BREW 14.
Rye Whiskey, Unicum, Cold-Brewed Afrique Coffee,
Bittermens' Xocolatl Mole Bitters

THE SERPENT FIZZ 12.
Bonded Apple Brandy, Liquorice, Lemon, Egg White

WIDOW'S KISS 15.
“Professor” Jerry Thomas, The Bartender's Guide, Circa 1862
Calvados, Bénédictine, Yellow Chartreuse, Angostura Bitters