

Our Pre Theater Menu is recommended as a \$82 Three Course Prix Fixe.
Select a First Course, Second Course and Dessert.
The Pre Theater Menu is served two hours prior to curtain.

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 120.
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Platinum 140.
Medium Pearl, Buttery Flavor,
Mirror-Like Finish

Royal Belgian Osetra 160.
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

First Course

Chicken & Foie Gras Mousse 28.
Sauternes Gelée, Toasted Baguette,
Persimmon Marmalade, Warm Spices

Hamachi Crudo 30.
Black Garlic Aioli, Avocado, Yuzu Kosho,
Ponzu Vinaigrette, Enoki Mushroom
\$5 PF Supplement

Roasted Tomato Soup 24.
Burrata, Concentrated Tomato,
Focaccia Crouton, Sicilian Olive Oil

Poached Pear Salad 24.
Baby Greens, House-Made Ricotta,
Candied Pecans, Fourme d'Ambert,
Truffle Vinaigrette

Classic House-Smoked Salmon* 28.
Organic Applewood-Smoked Salmon,
Coriander, Classic Accompaniments,
Whole Wheat Crisp

Crab Cake 30.
White Wine Beurre Blanc,
Whole Grain Mustard, Mache, Lemon
\$5 PF supplement

Second Course

Branzino a la Plancha 47.
Roasted Fingerling Potatoes, Castelvetrano Olives
Toasted Pine Nuts, Rosemary Aioli,
Glazed Lemon

Slow Cooked Salmon* 45.
Glazed Baby Fennel, Smoked Potato Gnocchi,
Roasted Leeks, Burnt Orange, Lobster Broth
Add Black Truffle \$25 supplement

Veal Tortelli 44.
Roasted Pumpkin, Braised Veal Breast,
Piave Vecchio, Natural Jus

Dover Sole 78.
Pomme Puree, Roasted Wild Mushrooms,
Scallop and Black Truffle Mousse,
Vin Jaune Sauce, Osetra Caviar
\$35 PF supplement

Dry-Aged Strip Loin 58.
28 Day Dry-Aged, Smoked Gouda Croquettes,
Creamed Spinach, Roasted Autumn Mushroom,
Veal Jus
\$15 PF supplement

Roasted Organic Chicken 45.
Pencil Cob Grits, Housemade Sausage,
Braised Greens, Cornbread Croutons,
Smoked Chicken Jus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs unpasteurized milk may increase your risk of foodborne illness.

A 20% Service Charge will be added to parties of 6 or more.

Dessert

Baked Alaska 19.

Toasted Meringue, Vanilla Gelato,
Mandarin Sorbet, Spicebread Cookie,
Vanilla Crema, Angel Food Cake

Chocolate Raspberry Mousse 19.

Chocolate Brownie, Dulcey Ganache,
Praline Crunch, Raspberry Mousse,
Raspberry Coulis, Hazelnut Crema,
Dragee Cocoa Nibs

Tropical Fruit Gateaux 19.

Pistachio Cake, Tropical Curd,
Coconut Molleaux, Passionfruit Coulis,
Mango Lassi Mousse, Candied Pistachio,
Pineapple and Lime

Chocolate Soufflé 22.

Valrhona Chocolate and Crème Anglaise
(Intermission Only)

Petit Fours 19.

Seasonal selection including:
Chocolate Hazelnut Tart,
Pumpkin Almond Crostata,
Macaron, Coconut Rocher,
Cheesecake Tart

Sorbets or Ice Creams 19.

A combination of either three
ice cream or three sorbet flavors,
one scoop of each

Mixed Berries 25.

Fresh Berries
\$5 PF supplement

Cheese

Selection of 3 cheeses 25

\$7 PF supplement

Selection of 5 cheeses 32

\$14 PF supplement

Cambazola Black Label Blue

Style: Blue

Origin: Germany, Aligau region

Milk: Cow's

A triple cream, brie style blue. This creamy blue cheese is made with a bloomy rind in the style of brie. It is mild, nutty, and slightly sweet, making it a perfect blue for after dinner or dessert.

Ewephoria

Style: Gouda

Origin: Holland

Milk: Sheep's

This aged Gouda has a firm, almost crumbly texture with nice, crunchy crystallization. The flavor is very nutty, with hints of grass, and is slightly sweeter than most Goudas due to the fat from the sheep's milk.

Brebirousse d'Argental

Style: Brie

Origin: France, Lyon (Rhône Valley)

Milk: Sheep's

This creamy, sheep's milk cheese is aged with annatto, giving the rind an orange color and an earthy flavor. The inside is extremely soft, almost runny, with a tangy, buttery and mushroom flavor.

Tomme de Savoie

Style: Tomme

Origin: France, Rhône Valley

Milk: Unpasteurized cow's

Tomme is a family of cheeses from the French and Swiss Alps. The Savoie region is in the northwestern French alps. This semi-firm cheese is grassy, with notes of citrus and mild nuttiness with a thick, gray rind.

Piave

Style: Alpine

Origin: Italy, Veneto Region

Milk: Cow's

This hard aged Alpine cheese has a smooth and nutty flavor profile. It is named after the Piave river, near where the cattle are raised. It is sweet, with tropical, fruity undertones, and has a slight bitterness of raw almond.

Our First Intermission Menu is recommended as a \$69 Three Course Prix Fixe.
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Golden Brown Hue

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Medium Pearl, Buttery Flavor,
Mirror-Like Finish

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First Course

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Sauternes Gelée, Toasted Baguette,
Persimmon Marmalade, Warm Spices

Roasted Tomato Soup 24.
Burrata, Concentrated Tomato,
Focaccia Crouton, Sicilian Olive Oil

Poached Pear Salad 24.
Baby Greens, House-Made Ricotta,
Candied Pecans, Fourme d'Ambert,
Truffle Vinaigrette

Classic House-Smoked Salmon* 28.
Organic Applewood-Smoked Salmon,
Coriander, Classic Accompaniments,
Whole Wheat Crisp

Crab Cake 30/52
White Wine Beurre Blanc,
Whole Grain Mustard, Mache, Lemon
\$5 PF supplement

Second Course

Branzino a la Plancha 47.
Roasted Fingerling Potatoes, Castelvetrano Olives
Toasted Pine Nuts, Rosemary Aioli,
Glazed Lemon

Slow Cooked Salmon* 45.
Glazed Baby Fennel, Smoked Potato Gnocchi,
Roasted Leeks, Burnt Orange, Lobster Broth
Add Black Truffle \$25 supplement

Dry-Aged Strip Loin 58.
28 Day Dry-Aged, Smoked Gouda Croquettes,
Creamed Spinach, Roasted Autumn Mushroom,
Veal Jus
\$15 PF supplement

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Pencil Cob Grits, Housemade Sausage,
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Cocktails

19.

Tosca 75

Bombay Sapphire, Mionetto Prosecco, lemon

The Metropolitan

Ketel One Vodka, triple sec, cranberry, lime

Aida's Daiquiri

Cruzan Light Rum, lime, simple syrup

The Perfect Manhattan

Bulleit Bourbon, Punt E Mes Vermouth, Cocchi Americano, Angostura Bitters

Otello's Negroni

Nolet's Gin, Campari, Noilly Prat Sweet Vermouth

Beers

11.

Stella Artois Belgium

Blue Point Toasted Lager Patchogue, New York

Abita Light Lager Abita Springs, Louisiana

Doc's Draft Hard Apple Cider Warwick, NY

Ommegang Nirvana IPA Cooperstown, NY

Greenport Harbor Porter Greenport, NY

WINES BY THE GLASS

Sparkling & Champagne

Mionetto, Prosecco, Veneto, NV 17. / 75.

Roederer, Brut, Champagne, NV 22. / 95.

Veuve Cliquot, Brut, Champagne, NV 30. / 150.

Cristal, Louis Roederer, Brut, Champagne, 2009 75. / 425.

White

Morin Pierre Vieilles Vignes, Sancerre 2016 20. / 85.

Il Tasso Pinot Grigio Friuli 2015 19. / 80.

L'Oliveto, Chardonnay Russian River Valley 2014 19. / 80.

William Fevre Chablis Champs Royaux 2016 21. / 90.

Red

Wither Hills Pinot Noir Marlborough 2012 20. / 85.

Tintonergo, Malbec, Limestone Block Mendoza 2016 19. / 80.

Bordeaux, Château Tour Bayard Saint-Émilion 2014 24. / 115.

Rosé

Domaine de Cala Rose Provence 2016 17. / 80.

Premium Selection

Flowers, Chardonnay, Sonoma Coast 2015 30. / 110.

Jordan, Cabernet Sauvignon, Alexander Valley 2014 40. / 150.

WINES BY THE HALF BOTTLE

(375 ml)

Billecart-Salmon Brut Rose Champagne NV 110.

Bichot Pommard Clos De Ursulines 2015 85.

Château Rauzan-Ségla, Ségla Margaux 2012 75.

Chateau Simard, St. Emilion Grand Cru 2009 75.

Pouilly-Fuisse, Auvigie Charnay-Les Maçon 2014 75.

Domaine Chavy Puligny Montrachet 2015 75.