

birthday waffle

top a **waffle** w/ **bananas**  
sautéed in **butter, brown**  
**sugar, & rum**

add **vanilla ice cream &**  
**powdered sugar**

gluten, dairy, egg, alcohol

blueberry cheesecake

whip **cream cheese, sugar, cornstarch, & salt**

add in **sour cream, eggs, vanilla, & lemon**

pour over **graham cracker crust**

swirl in **blueberry compote**

garnish w/ **candied kumquats, blueberry powder, flowers**

gluten, dairy, egg

sticky toffee pudding

make a cake made w/ **dates, butter, sugar, eggs, & flour**

pair w/ a scoop of **vanilla gelato**

infuse w/ 5hr milk **caramel sauce**

top with **malted milk brittle**

gluten, dairy, egg

candy bar

fold **puffed rice** into **nougat**

coat w/ layers of **ganache**,  
**honey caramel**, **walnuts**, & a  
**cayenne chocolate shell**

serve w/ **buttermilk sorbet**,  
**candied walnuts**, **pink**  
**peppercorn dust**, & **gold**  
**powder**

dairy, egg, nut, nightshade

strawberry rhubarb panna cotta

set w/ **gelatin:**

**greek yogurt,**

**cream & sugar,**

**orange peel & vanilla**

add in:

**macerated strawberries**

**& pickled rhubarb**

for crunch:

**white chocolate,**

**pistachio, & feuilletine**

gluten, dairy, nut

# chocolate peanut butter cake

cake:

**flour, cocoa, sugar, baking  
soda, baking powder, milk,  
vanilla**

frosting:

**peanut butter, sugar, butter,  
vanilla**

top w/ **peanuts, feuilletine, &  
dark chocolates**

gluten, dairy, egg, nut

hot fudge brownie sundae

layer **brownies**, warm **fudge**, &  
**vanilla, chocolate,**  
**strawberry, & banana** ice  
creams

garnish w/ **brandied cherries,**  
**caramel pretzels, whipped**  
**cream, & sprinkles**

gluten, dairy, egg, alcohol

# adult root beer float

fill a soda fountain glass w/  
root beer syrup ( **sasparilla,**  
**sassafras, burdock,**  
**molasses, clove, star anise,**  
**coriander, wintergreen,**  
**sugar, water** ), **vanilla ice**  
**cream, fernet, root beer**  
**schnapps, & whipped cream**

dairy, alcohol



adult green river float

fill a soda fountain glass w/

**green river soda, matcha,  
& sake**

dairy, alcohol

sorbet

**coconut lime**

**passionfruit**

**white peach raspberry**

bread & butter

**honey oat porridge boule &  
bone marrow butter**

**60% butter & 40% bone  
marrow, w/ parsley, garlic,  
mustard, worcesterchire,  
red wine vinegar, & lemon  
juice**

garnish w/ **micro parsley, salt  
& pepper**

gluten, nightshade, honey

oysters

3 white stone

3 netarts

golden balsamic mignonette

**golden balsamic vinegar,  
shallots, sugar, salt &  
pepper**

house cocktail sauce

**catsup, horseradish,  
 Worcestershire, sriracha,  
lemon juice, salt & pepper**

finfish, allium, nightshade

ahi tuna

**dukkha**

**pistachio, preserved**

**lemon, coriander, & mint**

**pickled watermelon rind**

**cider vinaigrette,**

**crystalized ginger, chili**

**flake, allspice, & star anise**

**cucumber**

**watermelon gazpacho**

**watermelon, cucumber,**

**onion, garlic, red pepper,**

**olive oil**

allium, nightshade, nut

shrimp cocktail

toss **steamed shrimp & baby greens** in **kombucha vinaigrette**

atop **horseradish panna cotta cream & horseradish** set in **gelatin**

& **spicy tomato gastrique**  
**red wine vinegar, caramel, chili flake, tomato**

garnish w/ **lemon confit & aleppo**

shellfish, dairy, allium,  
nightshade

escargot

bake in **bone marrow butter**  
**parsley, garlic, mustard,**  
**worcesterchire, red wine**  
**vinegar, & lemon juice**

top w/ **puff pastry**

serve w/ **ciabatta**

garnish w/ **salt & aleppo**

gluten, dairy, nightshade

heirloom tomato

**seeded crackers**

**chickpea tofu**

top w/ **yuzu kosho**

**yuzu juice, lemon,**

**fresno chili, salt**

garnish w/ **micro shiso & salt**

gluten, nut, nightshade, legume

paté

purée & bake

**duck liver, foie butter, garlic,  
brandy, eggs, cream, & salt**

top w/ **gelée** of **elderflower  
liqueur** set in **gelatin**

garnish w/

**pickled lingonberries,  
pickled strawberries,  
& mustard seed**

gluten, dairy, egg, allium,  
alcohol



steak tartare

minced **shallots, cornichons, capers, olive oil, fine herbs, salt & pepper**

top w/ **amish egg yolk**

serve w/ **ciabatta**

garnish w/ **pickled mustard seed, sriracha aoli, & micro parsley**

gluten, dairy, egg, allium,  
nightshade, soy

octopus

sous vide in **garlic & olive oil** &  
charred in a cast iron pan

sits atop **edamame hummus**  
**tahini, garlic, olive oil,**  
**lemon juice, vinegar,**  
**cumin, salt & pepper**

topped w/ shaved raw &  
pickled **fennel, radish, carrot**

garnish w/ **fennel, chili oil,**  
**micro parsley**

seafood, allium, nightshade

mussels

steam 3/4 lb **mussels** in

**coconut green curry**

**coconut milk, galangal,**

**ginger, green apple,**

**lemongrass, garlic,**

**jalapeño, cilantro, lime**

**juice, fish sauce, sugar**

top w/ **fried rice cracker**

seasoned w/ **togarashi**

garnish w/ **scallion, cilantro,**

**basil, lime leaf**

gluten, finfish, allium,

nightshade

baby greens

toss **oak leaves** w/ **parsley,**  
**tarragon, dill & escabeche** in  
**kombucha vinaigrette**

garnish w/ **salt & aleppo**

allium, nightshade, alcohol,  
caffeine, honey

caesar

**gem lettuce** is 50% grilled,  
50% raw, topped w/ **croutons**  
& **toma cheese**, & dressed  
w/ **bonito caesar dressing** &  
**fresh cracked pepper**

gluten, finfish, dairy, egg, allium

salt roasted beets

roast **gold & red beets** on a  
bed of salt

dress w/ **kombucha**  
**vinaigrette**

serve w/ charred & pickled  
**pearl onions, fourme**  
**d'ambert blue cheese, &**  
**golden beet yogurt**

garnish w/ **dill, salt & aleppo**

dairy, allium, nightshade,  
alcohol, caffeine, honey

cacio e pepe

toss **chitarra pasta** w/ **butter**,  
**parmesan**, **fresh cracked**  
**pepper**

for **carbonara** add **bacon**, **fine**  
**herbs**, **amish egg yolk**

gluten, dairy, egg

pappardelle

toss w/ **lamb merguez ragu**  
**sausage, mirepoix, lamb**  
**jus, tomato, red wine, salt**  
**& pepper**

top w/ **burrata cheese,**  
**preserved lemon, olive oil,**  
**micro shiso, salt & aleppo**

gluten, dairy, egg, alcohol,  
allium, nightshade



short rib dumplings

braise **boneless short rib** w/  
**red wine & veal stock** & mix  
w/ **goat cheese, preserved  
lemon, salt & pepper**

serve w/ **beet tartare & porcini  
brodo**

garnish w/ **dill & truffle**

gluten, finfish, dairy, alcohol,  
allium, nightshade

vegetable risotto

**carolina gold rice** cooked w/  
**maitake, onion, white wine,**  
**vegetable stock,** finished w/  
**truffle cashew butter**

top w/ shaved **fennel, radish,**  
**carrot** dressed in **chimichurri**

finished w/ **vegan demi-glace**  
**& black truffle**

alcohol, allium, nightshade, nut,  
seaweed, msg

# cauliflower steak

center cut of **cauliflower** is  
blanched, grilled, & marinated  
in **yuzu kosho**, served w/  
**french green lentils**

hot smoked in **hickory**,  
cooked in **vegetable stock**  
w/ **mirepoix & butter**,  
& **curry beurre fondue**  
**raz el hanout**, preserved  
**lemon, cream, butter, bay**  
**leaf**

garnish w/ **finger lime, fava**  
**bean & sunflower shoots**,  
**olive oil, salt**

dairy, allium, nightshade, legume, msg

dayboat scallops

brined & seared a la plancha in  
**clarified butter**

**Iroquois white corn grits**

cooked in **milk**, finished with  
**butter & goat cheese** , topped  
w/ **warm pine nut vinaigrette**  
**toasted pine nuts, shallots,**  
**champagne vinegar,**  
**thyme, salt & pepper**

garnish w/ **chives & crispy**  
**leeks** blanched & fried in **rice**  
**bran oil**

gluten, dairy, allium

salmon

pan seared, skin off, served  
w/ **parisian gnocchi** ( **flour,**  
**water, butter, egg** ) sautéed w/  
**carrots & peas**

sits atop **golden tomato**  
**beurre blanc** ( purée of **garlic,**  
**shallots, & golden cherry**  
**tomato** mounted w/ **butter** )

**pickled & raw carrots, peas,**  
**pea shoots, olive oil, salt )**

gluten, dairy, egg, allium,  
nightshade

whole rainbow trout

brined, seared a la plancha in  
**clarified butter**

sits atop **fennel radicchio**  
**salad**

grilled & steamed w/ **sherry**  
**vinegar & olive oil**  
& **grilled asparagus**

comes w/ **charred lemon,**  
**chimichurri, chili oil, salt &**  
**aleppo**

dairy, allium, nightshade

# chicken moutarde

1/2 organic Amish **chicken**  
brined for 24 hrs, deboned,  
roasted w/ crispy skin.

serve w/ spring vegetables

**english peas, radish,  
mushroom, fava beans**

& a sauce moutarde

**schmaltz, shallot, dijon,  
brandy, cream, fine herbs,  
lemon juice**

gluten, dairy, allium, alcohol,  
nightshade

grilled lamb chops

grill a 3 bone rack of lamb

serve atop a hash of  
**mushrooms, marble  
potatoes, fine herbs,  
marinated tomato**

drizzle w/ **chimichurri**

garnish w/ **micro shiso & salt**

allium, nightshade



blvd burger deluxe

fresh 8oz **ground beef patty**  
cooked a la plancha

toasted **sesame seed brioche**  
**bun**

1 yr aged **dry cheddar**

burger sauce  
**duke's mayo, ketchup,**  
**dijon, pickles**

& **dill pickles**

gluten, dairy, egg, allium,  
nightshade, soy

6oz filet mignon / petite cut

10 oz filet mignon / center cut

creekstone farms, NJ

16oz new york strip

60 day dry aged

slagel family farms, IL

22oz bone-in ribeye

21 day dry aged

pat lafrieda, creekstone farms

32oz bone-in porterhouse

60 day dry aged

pat lafrieda, creekstone farms

grilled & brushed w/ **brown butter, garlic, & thyme**

12 oz bone-in pork chop

double cut

grilled, vacuum sealed, sous-vide for 45 min at 142F, then grilled to desired temperature

comes w/ **salt trio, roasted garlic, pickled watermelon rind**

dairy, nightshade

seafood tower

steam 1.5lb **Maine lobster**,  
.5lb **king crab legs**  
4pc u8 blue gulf jumbo **shrimp**,  
**oysters**

seared cooled 75%  
seared warmed 50%  
seared hot pink 25%  
slight hint of pink  
broiled brown  
R MR M MW W

served w/ **cocktail sauce**,  
**mustard sauce**, **drawn butter**,  
**mignonette**, **lemon wedges**

finfish, dairy, egg, allium,  
nightshade

alaskan king crab

1/2 lb is 2 legs

full 1b is 4 legs

grilled as luxe upgrade

served w/ **cocktail sauce,**  
**mustard sauce, drawn butter**

finfish, dairy, egg, allium,  
nightshade

petrossian caviar malosol 'little salted' 3-5%

## **daurenki**

kaluga huso hybrid  
chingdao lake, china  
briny w/ hints of butter  
medium to large  
dark gray to light golden green

## **tsar imperial baika**

siberian sturgeon  
world's deepest lake  
lake baikal, russia  
woody, fresh, fruity  
medium  
dark gray & obsidian

## **special reserve shassetra**

lake in hunan province, china  
briny, deep buttery taste  
extra large  
emerald green to ginger

**potato chips, toast points, blinis, capers,  
shallots, dill, crème fraîche, chive, egg yolk,  
egg white**

gluten, dairy, egg, allium

bar snacks

**olives** marinated in **olive oil**,  
**orange rind**, & **thyme**, served  
atop a spicy **harissa** sauce

crispy **chickpeas** fried &  
dusted w/ **raz el hanout**

marcona **almonds** seasoned  
w/ **truffle oil & salt**

allium, nightshade, legume,  
nut, coriander

grilled vegetables

**asparagus, red onion, green zucchini, yellow squash, & eggplant** seasoned w/ **oil & salt & pepper**, grilled, tossed in **chimichurri** & topped w/ **whipped goat cheese** (w/ olive oil, salt, & aleppo)

garnish w/ salt, aleppo, micro parsley

allium, nightshade

brussel sprouts

fried & tossed w/ **guanciale**  
& **lime juice**, topped w/  
**guanciale aoli** (rendered  
**guanciale fat, mayo, whole**  
**grain mustard**) & a **1 hr egg**

sits atop a **roasted red pepper**  
**coulis**

99% roasted red pepper  
1% pickled fresno chili  
pepper

garnish w/ **pickled fresno**  
**chilis, micro parsley**

pork, nightshade, egg



mixed mushrooms

beech, maitake, oyster, king

roasted & braised in **veal  
bordelaise**

**beef trim** caramelized &  
deglazed w/ **red wine, port  
wine, tomato paste, garlic,  
shallot, peppercorn, bay  
leaf, thyme, & veal stock,**  
reduced & mounted w/ **bone  
marrow butter**

garnish w/ **fine herb**

finfish, dairy, allium,  
nightshade, alcohol

creamed potato

**yukon gold potatoes** diced,  
cooked in **cream** w/ **elephant**  
**garlic**, **salt**, **white pepper**, &  
**gruyere**, & finished w/ **lemon**  
**juice**

w/ **veal bordelaise**

finfish, dairy, allium,  
nightshade, alcohol

butter poached king crab

2oz **king crab** warmed in  
**clarified butter** & topped w/  
**fine herbs & salt**  
dairy, allium

bordelaise

**beef trim** caramelized &  
deglazed w/ **red wine**,  
**port wine**, **tomato paste**,  
**garlic**, **shallot**, **peppercorn**,  
**bay leaf**, **thyme**, & **veal**  
**stock**, reduced to a sauce  
consistency & mounted w/  
**bone marrow butter**  
finfish, alcohol, dairy,  
nightshade

au poivre

bordelaise w/ **brined green  
peppercorns & cream**

béarnaise

**clarified butter** emulsified  
in **egg yolks & white wine  
vinegar** & flavored w/ **herbs  
shallot, french parsley,  
peppercorns, tarragon** in a  
reduction of **vinegar & wine**  
dairy, egg, allium, alcohol

chimichurri

**fine herbs, thyme,  
rosemary, garlic, shallot,  
caper, charred ramp,  
mustard, olive oil, vinegar,**

**salt & pepper**

allium

foie butter

**foie gras** seasoned w/

**brandy, salt, & white**

**pepper**, cooked for 3 min

at 100°C, whipped w/ equal

part **butter**, passed through

a tamis before folding in

10% by weight **black truffle**

**condiment** ( **black truffle,**

**truffle oil, salt, aleppo** )

dairy, alcohol, nightshade

bone marrow butter

**60% butter & 40% bone marrow, w/ parsley, garlic, mustard, worcesterchire, red wine vinegar, & lemon juice**

finfish, allium

yuzu kosho

ferment **yuzu juice, lemon, fresno chili, salt**

raz el hanout

**cardamom, cinnamon, allspice, coriander, nutmeg, turmeric, pepper, cumin, msg**

fine herbs

50% **parsley** 30% **chive**

20% **tarragon**

vegan demi-glace

**eggplant, cauliflower,  
celery, carrot, beet, fennel,  
mushroom, broccolini,  
garlic, tomato, kombu,  
olive oil, vegetable stock,  
xanthan gum, pectin, msg,  
salt**

nightshade, allium,  
seaweed, msg

black tea kombucha vinaigrette

ferment for 1 month,

marinate w/ **olive oil, garlic,**

**thyme, shallots, bay leaf,**  
**pepper,** leave out for 2 days  
allium, alcohol, caffeine,  
honey

beet tartare

**red beets, dill, olive oil**

porcini brodo

**porcini & parmesan rind**  
dairy

french green lentils

hot smoked in **hickory,**  
cooked in **vegetable stock**  
w/ **mirepoix & butter,**  
dairy, allium, legume



# Questions:

why is it called a beurre blanc on the salmon?

what is '5 hr caramel' & where do we use it?

what do we use for a 'plancha'?







