



*A stylish departure from fine dining, featuring upscale global cuisine.*

## STARTERS

LOBSTER MANGO BISQUE 10

lobster toast

HUDSON VALLEY FOIE GRAS 29

creamy polenta, huckleberry jam

EAST AND WEST OYSTERS 25

three of each coast, granny smith apple,  
wasabi granita, salted peanuts

BLOOD ORANGE AND ARTICHOKE 15

broad bean, shaved fennel, marcona almonds,  
orange blossom vinaigrette

EVOLUTION CAESAR SALAD 8

romaine, evolution caesar dressing, toasted baguette

DYNAMITE OISHII SHRIMP 26

tuna poke, avocado, toasted hazelnuts, rice noodles

TORTELLINI PASTA 28

mortadella stuffed pasta, pumpkin cream,  
toasted pumpkin seeds

WAGYU BEEF TARTARE 26

preserved lemon, avocado crème,  
hackleback caviar, black garlic vinaigrette

## MAINS

DOVER SOLE 60

beurre noisette, capers, picholine olives

ATLANTIC HALIBUT 48

yellow curry, pickled kumquats, tomato raisin chutney, roasted grapes

TILE FISH 46

bottarga butter, lobster foam, nasturtium oil, hackleback caviar

ALASKAN ORA KING SALMON 42

artichoke a la grecque, meyer lemon, picholine olive relish

ALLEN BROTHERS 10 OZ WAGYU SIRLOIN 60

charred sweet onion cream, hearts of palm, micro parsley, aged balsamic

STEAMSHIP VEAL OSSO BUCCO 52

creamy polenta, porcini ragu

1855 8 OZ BARREL CUT FILET 46

beech mushrooms, english peas, madeira demi

SEARED DUCK BREAST 39

butternut squash puree, beech mushrooms, baby leeks, star anise jus

COFFEE CRUSTED DOMESTIC LAMB LOIN 52

truffle risotto, sweet english peas, frozen parmesan foam

TOASTED LASAGNA 30

wild mushrooms, confit tomatoes, stracciatella

### Split Plate Fee 14

Alert your server to any special dietary requirements or allergies.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness