

twenty-eight  
**ATLANTIC**

three-course prix fixe menu

\$125 ++ per person

Enhancements

*Caviar served with Traditional Accompaniments*

Prestige \$175

Siberian \$200

**Cheese Plate \$27**

willoughby, well aged invierno, bluebird

**Oysters \$24**

6 oysters, mignonette, horseradish, cocktail sauce\*  
tuna, lychee, caviar supplement \$3 per

**Shrimp \$24**

six shrimp, cocktail sauce, horseradish, lemon

**Charcuterie \$31**

Grey Barn: red wine chorizo, saucisson, 'nduja, preserves,  
house bread

**Sashimi \$35**

hamachi, salmon-trout, tuna\*

First Course

**Tuna Crudo**

leche de tigre, sweet potato, cashew, sesame, scallion

**Escargot**

bayley hazen blue cheese, garlic, pangritata

**Lobster Carbonara**

guanciale, shiitake, egg, belper knolle

**Pork Belly**

confit apricot, mole, blueberry hot sauce

**Scallop**

almond granola risotto, muddled peas, pancetta,  
truffle, caviar

**A5 Wagyu Maki**

cucumber, avocado, tempura shrimp, caviar, kewpie\*

**Squash Bisque**

savory granola, squash beignet

**Burratini**

pear, tomato, speck, hot honey, walnut, fig

Second Course

**Petite Tenderloin**

sweetbread-stuffed onion, beef cheek, sunchoke,  
mushroom ragu, parsley  
A5 Wagyu supplement \$50

**Atlantic Halibut**

sea lettuce, ginger, cauliflower, dashi, daikon, smoked  
oyster, pumpernickel, sweet soy

**Duck**

cherry, celeriac, carrot, croquette, seared foie, dukkah,  
sage jus

**Butter-Poached Lobster**

rutabaga, crimson lentil, curry

**Heritage Chicken**

mushroom, chestnut veloute, artichoke, endive,  
mustard seed

**Eggplant**

caponata, grilled squash, squash blossom, buttermilk

Dessert

**Baked Alaska**

banana bread, caramel ice cream, toasted meringue

**Eton Mess**

vanilla bean mousse, macerated raspberries,  
rosewater crunch

**Chocolate Napoleon**

crunchy pistachio, whipped ganache,  
black cherry sorbet

**Apple Tarte Tatin**

brown butter, salted caramel, cinnamon ice cream

twenty-eight  
**ATLANTIC**

seven course tasting menu

\$195 ++ per person

\$95 ++ wine pairing

**Chef's Snack Tray and Truffled Milk Bread**

**Burratini**

pear, tomato, speck, hot honey, walnut, fig

*Damien Pinon*

*vouvray demi sec emotion - loire, france*

**Squash Bisque**

savory granola, squash beignet

*Osmote*

*riesling - finger lakes, new york state*

**Lobster Carbonara**

guanciale, shiitake, egg, belpier knolle

*Maison Foucher*

*sancerre les glories - loire, france*

**Halibut**

sea lettuce, ginger, cauliflower, dashi, daikon, smoked oyster, pumpernickel, sweet soy

*Ramey Cellars*

*chardonnay - russian river*

**Petite Tenderloin**

sweetbread-stuffed onion, beef cheek, sunchoke, mushroom ragu, parsley

*Château Lassègue*

*les cadrans de lassègue - saint-émilion, france - grand cru*

**Eton Mess**

vanilla bean mousse, macerated raspberries, rosewater crunch

*Batasiolo*

*moscato d'asti bosco d'la rei i - piedmont, italy*

by Executive Chef James Hackney

Chef de Cuisine Frans Braamse

Executive Pastry Chef Ashley Corrao

A 20% service charge and 7% meals tax is automatically added to your check.

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

Please inform your server if anyone in your party has a food allergy.

twenty-eight  
**ATLANTIC**

three-course vegetarian pre fixe

\$100 ++ per person

First Course

**Sicilian Artichoke**

sunchoke puree, mushroom ragu, confit onion

**Burratini**

pear, tomato, hot honey, walnut

**Squash Bisque**

savory granola, squash beignet

**Thai Veggie Roll**

tamago, pickled carrot, cucumber, avocado, mae ploy

**Meze Platter**

grilled haloumi, olives, stuffed grape leaves, peppers, pita

Second Course

**Eggplant**

caponata, grilled squash, squash blossom, buttermilk

**Pasta Fiori**

sage brown butter, sweet potato, chanterelle, goat cheese

**Celeriac 'Short Rib'**

braised celeriac, carrot, grits, brussels, confit onion

**Cauliflower**

fermented ginger, sea lettuce, dashi, daikon, pumpernickel, soy

**Oat Risotto**

almonds, roasted vegetables, onion marmalade, chestnut brood, tomato fondue

Dessert

**Chocolate Napoleon**

crunchy pistachio, whipped ganache, black cherry sorbet

seven course vegetarian tasting menu

\$150++ per person

**Amuse Bouche**

**Thai Veggie Roll**

tamago, pickled carrot, cucumber, avocado, mae ploy

**Squash Bisque**

savory granola, squash beignet

**Burratini**

pear, tomato, hot honey, walnut

**Eggplant (V)**

caponata, grilled squash, squash blossom, buttermilk

**Cauliflower**

fermented ginger, sea lettuce, dashi, daikon, pumpernickel, soy

**Chocolate Napoleon**

crunchy pistachio, whipped ganache, black cherry sorbet

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# Dessert

## selection of one (1)

### **Baked Alaska**

banana bread, caramel ice cream, toasted meringue

### **Eton Mess**

vanilla bean mousse, macerated raspberries,  
rosewater crunch

### **Chocolate Napoleon**

crunchy pistachio, whipped ganache,  
black cherry sorbet

### **Apple Tarte Tatin**

brown butter, salted caramel, cinnamon ice cream

## Local Cheese Selection

### **Willoughby**

jasper hill farm - vermont  
hog island brewery - orleans

### **Well Aged Invierno**

vermont shepherd - vermont

### **Bluebird**

grey barn - martha's vineyard

Executive Chef James Hackney

Pastry Chef Ashley Corrao