

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

Octopus

aji amarillo, chili rock shrimp, black vinegar, orange
blossom

Escargot

bayley hazen blue cheese, garlic, pangritata

Lobster Carbonara

guanciale, shiitake, egg, belper knolle

Pork Belly

confit apricot, mole, blueberry hot sauce

Salmon-Trout

tomato fondue, squash blossom

A5 Wagyu Maki

cucumber, avocado, tempura shrimp, caviar, kewpie*

Squash Bisque

savory granola, squash beignet

Venison Carpaccio

rosemary mayo, pear, spruce, huckleberry, chips

Burratini

pear, tomato, speck, hot honey, walnut

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

Scallop

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

Duck

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

Butter-Poached Lobster Tail

plantain, langoustine, crimson lentil, curry

Heritage Chicken

mushroom, presse, chestnut brood, artichoke

Eggplant

caponata, grilled squash, squash blossom, buttermilk

Short Rib

carrot, grits, brussels sprouts, craft bacon, confit onion

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

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, belper 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