

twenty-eight ATLANTIC

sample three-course prix fixe menu
\$145 ++ 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

Charcuterie \$31
Grey Barn: red wine chorizo, saucisson,
'nduja, preserves, house bread

Sashimi \$35
hamachi, salmon-trout, tuna*

First Course

Langoustine
chili, passionfruit, caviar

Escargot
bayley hazen blue cheese, garlic, pangritata

Lobster Carbonara
guanciale, shiitake, egg, belpier knolle

Pork Belly
confit apricot, mole, blueberry hot sauce

Scallop
almond granola risotto, muddled pea,
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