

twenty-eight  
**ATLANTIC**

three-course prix fixe menu

\$125 ++ per person

Enhancements

*Caviar served with Traditional Accompaniments*

Prestige \$175

Siberian \$200

Classic Ossetra ars Italica \$225

**Cheese Plate \$27**

prufrock, well aged invierno, bayley hazen blue

**Oysters \$24**

6 oysters, blood orange mignonette, horseradish, cocktail sauce

**Shrimp \$24**

six shrimp, cocktail sauce, horseradish, lemon

**Charcuterie \$31**

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

First Course

**28 Oyster**

lychee, caviar, tuna

**Foie Gras Trifle**

rhubarb, pistachio, savory custard, foie mousse

**Tuna Crudo**

leche de tigre, sweet potato, corn

**Lobster Carbonara**

guanciale, shiitake, egg, belper knolle

**Beef Cheek**

carrot, lentils, asparagus, black garlic, lardon

**Steelhead Tartare**

olive oil ice cream, passion fruit, cured trout roe, ponzu, tostada

**Coddled Egg**

asparagus, custard, mustard seed, caviar, smoked egg, morels, peas, pancetta

**Sea Scallops**

oat risotto, english peas, pancetta, beurre nantaise, truffle, green apple

**Tomato Bisque**

crouton, pickled celery, textures of cheese

**Summer Burrata**

gazpacho verde, grape, tomato, almond, cucumber, sweet peppers

Second Course

**Petite Tenderloin**

spinach, potato pave, sunchoke, bottarga  
A5 Wagyu supplement \$50

**Atlantic Halibut**

sea lettuce, ginger, mushroom, dashi, daikon, smoked mussels, pumpernickel, strawberry gochujang

**Black Cod**

bouillabaisse broth, fennel, tomato, saffron, rouille

**Duck**

blackberry, cranberry, chicory, duck cream  
smoked parsnip

**Butter Poached Lobster Tail**

passion fruit, bamboo shoot, baby corn, tartlet

**Heritage Chicken**

mushroom caramel, asparagus, potato, leek, truffle

Dessert

**Yuzu Petit Gâteaux**

orange blossom cream, green apple compote, sake granita

**Chocolate Lovers**

dark chocolate cremeux, raspberry gelee, brownie ice cream

**Coconut Panna Cotta**

pineapple, black cherry foam, piña colada sorbet

twenty-eight  
**ATLANTIC**

seven course tasting menu

\$195 ++ per person

\$95 ++ wine pairing

**Chefs Snack Tray and Truffled Milk Bread**

**Summer Burrata**

gazpacho verde, grape, tomato, almond, cucumber, sweet peppers

*Veuve Clicquot*

*extra brut, extra old – reims, france*

**28 Oyster**

lychee, caviar, tuna

*Tenuta dell'Ugolino*

*verdicchio dei castelli di Jesi le piaole - marche, italy*

**Coddled Egg**

asparagus, custard, mustard seed, caviar, smoked egg, morels, peas, pancetta

*Maison Foucher*

*sancerre les glories – loire, france*

**Scallop**

oat risotto, english peas, pancetta, beurre nantaise, truffle, green apple

*Ramey Cellars*

*chardonnay – russian river*

**Petite Tenderloin**

spinach, potato pave, sunchoke, bottarga, bordelaise sauce

*Zulal*

*areni reserve – armenia*

**Yuzu Petit Gateux**

orange blossom cream, green apple compote, sake granita

*Batasiolo*

*moscato d'asti bosc 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.