

twenty-eight  
ATLANTIC

## Caviar

*Served with Traditional Accompaniments*

<b>Royal Belguim Platinum</b>	175
<b>Imperial Gold Almaz</b>	200
<b>Beluga Hybrid</b>	250

## Chilled

<b>Locally Crafted Oysters</b>	24
<i>½ Dozen Oysters, Lemon, Cocktail Mignonette*</i>	

<b>twenty-eight Oysters</b>	30
<i>Bluefin Tuna, Caviar, Lychee Gel*</i>	

<b>Foie Gras Torchon</b>	32
<i>Strawberry, Raspberry, Saskatoon Marcona Almond</i>	

<b>Tuna Crudo</b>	22
<i>Aji Amarillo Leche de Tigre, Sweet Potato Charred Corn*</i>	

<b>Poached Shrimp</b>	24
<i>½ Dozen Lemongrass Poached Shrimp, Lemon, Cocktail</i>	

<b>“Bagel and Lox”</b>	22
<i>Chilled Cream, Smoked Salmon Everything Bagel Spice</i>	

<b>Halibut Ceviche</b>	24
<i>Aqua Chili, Blood Orange, Champagne Mango*</i>	

## Salads

<b>Artisan Baby Green Salad</b>	14
<i>Vegetables, Champagne Vinaigrette</i>	

<b>Asparagus and Mushroom</b>	24
<i>Hollandaise, Frisée, Brioche Pickled Mustard Seed</i>	

<b>Kale</b>	16
<i>Chopped Baby Kale, Lemon, Pangritata, Asiago</i>	

<b>Maplebrook Farm Burrata</b>	19
<i>Melon, Culatello, Tomato Consommé</i>	

## Hot Appetizers

<b>Parsnip Chowder</b>	18
<i>Native Clams, Celery, Dill</i>	

<b>Yellow Tomato Bisque</b>	15
<i>Cheddar Biscuit, Herb Oil</i>	

<b>Confit Spanish-Octopus</b>	22
<i>Black Rice, Meyer Lemon Curd, Chili Aioli</i>	

<b>Lobster “Carbonara”</b>	40
<i>Craft Pancetta, Egg Yolk, Shiitake, Bucatini*</i>	

<b>Pork Belly</b>	22
<i>Carrot Cake Velouté, Pickled Carrots, Granola, Chili</i>	

<b>Seared Tuna</b>	26
<i>Crêpe, Chili, Seaweed*</i>	

*Executive Chef James Hackney*

*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.*

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**Entrée**

<b>Ash Roasted Cod</b>	46
Brandade Salsify Cream, Watercress Smoked Oyster Vinaigrette	
<b>Halibut</b>	48
Sea Lettuce, Furikake, Dashi, Mushroom Charred Scallion	
<b>Striped Bass</b>	55
Eggplant, Squash, Saffron Potato Bagna Càuda, Smoked Tomato	
<b>Beef Short Rib</b>	42
Cumin Roasted Carrots Herbed Pomme Purée	
<b>Mishima Wagyu Strip Loin</b>	90
Celeriac Purée, Textures of Leek Braised Beef	
<b>Beef Tenderloin</b>	80
Cauliflower Pinenut Purée, Endive, Lardons Blue Cheese	
<b>Pennsylvania Duck Breast</b>	52
Textures of Beet Root, Cherry Confit Tartlet	
<b>Green Circle Chicken</b>	42
Apple Ballantine Asparagus, Seasonal Mushroom	
<b>Pappardelle</b>	36
Mushroom Brodo, Spring Greens Parmigiana	
<b>Lentil Dahl</b>	40
Eggplant, Potato, Curry	
<b>Celeriac Steak</b>	38
Black Rice, Salsa Verde, Harissa	

**Coastal Tasting Menu**

<b>Seven Courses listed below</b>	170
<b>Add Wine Pairing</b>	90
<b>Add Cheese Course</b>	20

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**Amuse**

**twenty-eight Oysters**

Bluefin Tuna, Caviar, Lychee Gel  
Cloudy Bay, "Pelorus Rosé", Sparkling  
Wairau Valley, Marlborough, New Zealand

**Halibut Ceviche**

Aqua Chili, Blood Orange, Champagne Mango\*  
Domaine Felines Jourdan, Picpoul de Pinet,  
Languedoc, France

**Lobster Carbonara**

Craft Pancetta, Egg Yolk, Shiitake, Bucatini\*  
Domaine Rene Malleron, Sancerre, France

**Raspberry Lemonade**

White Chocolate, Carbonated Sugar

**Ash Roasted Cod**

Brandade Salsify Cream, Watercress  
Smoked Oysters Vinaigrette  
Ramey Cellars, Chardonnay, Russian River

**Beef Tenderloin**

Cauliflower Pinenut Purée,  
Endive, Lardons, Blue Cheese  
Canard, Cabernet Sauvignon, Napa

**Dark Chocolate Crèmeux**

Cherry Fluid Gel, Passionfruit Coconut Sorbet  
La Spinetta, Moscato d'Asti Piemonte, Italy

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