

twenty-eight
ATLANTIC

Caviar

Served with Traditional Accompaniments

Royal Belguim Platinum	175
Beluga Hybrid	250

Chilled

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

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

Tuna Crudo	22
<i>Squash, Blackberry, Aji Amarillo Leche de Tigre, Pickled Pearl Onion*</i>	

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

Salads

Artisan Baby Green Salad	14
<i>Fall Vegetables, Apple Cider Vinaigrette</i>	

Pear and Apple	20
<i>Arugula, Nougat, Cheese</i>	

Grilled Radicchio	18
<i>Parsnip, Fig, Pomegranate, Blue Cheese Balsamic</i>	

Hot Appetizers

Parsnip Chowder	18
<i>Pickled Fennel, Crab, Marble Potato</i>	

Squash Bisque	15
<i>Cheddar Biscuit, Herb Oil</i>	

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

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

Agnolottis	22
<i>Butternut Squash, Granola, Apple Cinnamon Velouté, Parmesan</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.

Entrée

Herb Crusted Cod 46
Mussels, Velouté, Apple, Millefeuille

Halibut 52
Kohlrabi, Onion Brodo, Rye

Day Boat Scallops 58
Eggplant, Squash, Saffron Potato, Bagna
Càuda, Smoked Tomato

Venison 64
Celeriac Dumpling, Kumquat
Huckleberry

Beef Short Rib 46
Fall Tartlet, Apple Marmalade,
Cranberry

Beef Tenderloin 70
Short Rib Stuffed Samosa, Blue Cheese
Carrot

Chicken Truffle Pressé 42
BBQ Maitake, Potato, Cornbread Purée

Carrot Roulade 38
Pickled Plum, Brussel Sprouts, Turnip
Spruce

Coastal Tasting Menu

Seven Courses 185

Add Wine Pairing 90

Add Cheese Course 20

Amuse

twenty-eight Oysters

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

Tuna Crudo

Squash, Blackberry, Aji Amarillo Leche de Tigre
Pickled Pearl Onion*
Domaine Felines Jourdan, Picpoul de Pinet,
Languedoc, France

Agnolottis

Butternut Squash, Granola, Apple Cinnamon Velouté
Maison Foucher, Sancerre, Loire, France

Raspberry Lemonade

White Chocolate, Carbonated Sugar

Halibut

Kohlrabi, Onion Brodo, Rye
Ramey Cellars, Chardonnay, Russian River

Beef Tenderloin

Short Rib Stuffed Endive, Autumn Variations
Canard, Cabernet Sauvignon, Napa

Dark Chocolate Crémeux

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

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