

twenty-eight
ATLANTIC

Caviar

Served with Traditional Accompaniments

Royal Belguim Platinum	175
Imperial Gold Almaz	200
Beluga Hybrid	250

Chilled

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

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

Salmon Tartare	22
<i>Ikura, Pine Nut, Grapefruit, Horseradish*</i>	

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

Salads

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

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

First Courses

Chowder	18
<i>Native Clams, Pork Belly, Celery, Dill</i>	

Yellow Tomato 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>	

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

Coddled Duck Egg	20
<i>Asparagus Broth, Morel Mushrooms, Toasted Brioche, Pickled Mustard Seed</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

Cod	46
Ash Roasted Cod, Brandade Salsify Cream, Watercress, Smoked Oyster Vinaigrette	
Halibut	48
Sea Lettuce, Furikake, Dashi, Chanterelles, Charred Scallion	
Beef Short Rib	42
Foie Gras Butter, Roasted Carrots, Pomme Purée	
American Wagyu Strip Loin	75
Shallot Puree, Charred Onion, Black Garlic Puree, Braised Beef, Onion Espuma	
American Wagyu Beef Tenderloin	80
Fifteen Hour Potato, Pine Nut and Cauliflower Puree, Caramelized Endive	
Pennsylvania Duck Breast	52
Cranberry Citrus Puree, Textures of Beet Root, Cherry and Confit Tartlet	
Green Circle Chicken	42
Buckwheat apple Ballantine, Mushroom Puree, Asparagus, Mushroom Ragout	
Pappardelle	36
Mushroom Brodo, Spring Greens, Parmigiana	

Coastal Tasting Menu

Seven Courses listed below	170
Add Wine Pairing	90
Add Cheese Course	20

Amuse

Locally Crafted Oysters

Traditional Accompaniments*
*Cloudy Bay, "Pelorus Rosé", Sparkling
Wairau Valley, Marlborough, New Zealand*

Halibut Ceviche

Blood Orange, Pink Peppercorn, Nori, Radish*
*Domaine Felines Jourdan, Picpoul de Pinet,
Languedoc, France*

Lobster Carbonara

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

Passion Fruit and Coconut Sorbet

Topped with California Sparkling Wine

Cod

Ash Roasted Cod, Salsify Cream, Watercress,
Smoked Oysters Vinaigrette
Ramey Cellars, Chardonnay, Russian River

American Wagyu Strip Loin

Shallot Puree, Charred Onion, Black Garlic Puree,
Braised Beef, Onion Espuma
Canard, Cabernet Sauvignon, Napa

Guanaja Cremeux

Avocado Matcha Gel, Lime Sorbet
La Spinetta, Moscato d'Asti Piemonte, Italy

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