

first	second	main	dessert
Soup of the Day 19	Spaghettoni and "Meat" balls ^{1,2} 24/38 beyond meatballs, house-made pasta	Pollo alla Cacciatora Bianca 7.9 36 parsnip crema, taggiasca olives,	Chocolate Mousse 2 16
Raw Bluefin Atlantic Tuna 2,5 20		rosemary potato	Selection of Gelatos 7 16
blackberry, tamari, honey,	Wild Mushroom Risotto 7 26/41		
orange segments, sesame oil	aged acquerello arborio rice, wild fungi	Vegetable Mille-Feuille 2 30 zucchini and asparagus crema,	Selection of Sorbets 14
Crudo of the Day ⁵ MP	Tagliatelle al Ragù 1,6,7,8 31/45 caputo semolina flour, bolognese	cornmeal and confit tomato layers, vegan spinach ricotta, beetroot puree	Signature S'mores 1,2,7 17
Hudson Valley Foie Gras ^{2,8} 19	tradizionale, parmigiano reggiano,		Waffle & Gelato 1,2,6,7 18
duck liver, port & cherry reduction,	house-made pasta	Maine Lobster ^{3,7} 63/90	
cashew crumbs		clarified butter, fingerlings,	Dessert of the Day 18
	Alfredo of the Day 1.6.7 33/48	seasonal vegetables	
Palm Beach Market Green Salad 20	white cream base, house-made pasta	and the state of t	27
D 4 C Cl ID 127	1 1 4 E D' 1 127 l 4	Local Catch of the Day 5 MP	Select Artisanal Cheeses 2,7
Burrata & Charred Pears 1,2,7 22	Lobster Fra Diavolo 1,3,7 39/52		3 for 30
local pears, bitter greens, fig mostarda, toast points	maine lobster, house-made pasta	Butcher's Cut of the Day 8 MP	5 for 40 assortment of fresh fruits
	Pasta of the Day¹ MP		
Artisanal Focaccia Bread 1 10 additional orders after first, house-made	chef's daily inspiration		

Land, Sea, or Vegan Tasting | 90 Wine Pairing | 75

Half Dozen Oysters 4 | MP

tasting menu is meant to be enjoyed per person

A twenty percent gratuity will be added to all checks

Certain dishes and beverages may contain one or more of the following: (1) Cereals containing gluten, (2) nuts or tree nuts, (3) shellfish, (4) mollusk, (5) fish, (6) egg, (7) dairy, (8) meat, (9) poultry. We cannot guarantee the total absence of allergens in all of our dishes and beverages.