Petits Plates

Items below will come out as ready. Please limit your Petit Plate experience to no more than 90 minutes.

Escargot* $18
Parsley and Garlic Butter with Bone Marrow

Country Olives $10
Mixed Melody of Marinated Warm Olives

Vanilla Dusted Scallop* $24
Day Boat Scallop, Vanilla Powder

Merguez & Couscous $16
Moroccan Lamb Sausage served with Roasted Red Pepper Couscous

Foie Gras Terrine* $18
Hudson Valley Foie Gras Torchon with Brioche, Mixed Greens, Pedro Ximenez Reduction

Smoked Salmon BLT* $14
Scottish House Smoked Salmon, Bacon, Lettuce, Tomato, on Brioche

CAVIAR*
30g Served with fresh blinis, creme fraiche, and lemon

Regiis Ova Kaluga Hybrid $150
Petrossian Imperial Ossetra $250
Regiis Ova Golden Ossetra $275
Petrossian Beluga Hybrid $375
Caviar Tasting, 90g $675

*Consuming raw or undercooked seafood, meats or eggs may be hazardous to your health.