



Oscietre Prestige Caviar

50gr 175
125gr 312

Blinis, Red Onion, Hard-Boiled Egg,
Chives, Lemon Crème Fraîche

TO SHARE

BUTTERMILK RANCH DIP • GF • NF 78
1 oz Oscietre Prestige Caviar, Potato Chips

ROASTED PEPPER DIP • V 26
Pickled Golden Raisins, Walnuts, Naan Bread

EAST BEACH BLONDE OYSTERS • GF • NF 32
6 Oysters, Ginger-Sake Mignonette,
Blood Orange, Scallions

SHRIMP COCKTAIL • GF • NF • DF 30
House Made Cocktail Sauce

TRUFFLE POMME FRITE • GF • NF 35
Black Truffle, Parmesan, Truffle Dijon Aioli

JASPER HILLS FARM CHEESES • VG 35
Alpha Tolman, Bayley Hazen, Moses Sleeper
Seeded Nordic Crisp, Toasted Sourdough



APPETIZERS

OCTOPUS CARPACCIO • GF • NF • DF 27
Bitter Orange, Basil Oil,
Black Olive and Za'atar Vinaigrette

HEIRLOOM TOMATO GAZPACHO • NF • V 22
Garlic Croutons, Basil Oil

BURRATA • NF 24
Confit Peppers, Arugula, Sourdough,
Bagna Cauda

HAMACHI CRUDO • GF • NF • DF 29
Peppadew, Cucumber, Serrano Chili,
Bergamot Dressing

SALADS

VEGAN BOWL • NF • V 33
Mala Tofu, Kale, Farro, Quinoa, Avocado
Purée, Calamansi-Soy Dressing

ICEBERG • GF • NF 33
Bayley Hazen Blue Cheese,
Pastrami Bacon, Confit Tomatoes,
Hard-Boiled Eggs, Crispy Shallots

CAESAR SALAD • NF 31
Romaine, Aged Parmesan, Anchovies,
Preserved Lemon Chimichurri
Add Chicken 12 • Salmon 18 • Shrimp 24

MAINS

WONTON NOODLE SOUP • NF • DF 45
Braised Beef, Chicken and Shrimp
Dumplings, Bok Choy, Pickled Mustard
Greens

RAVIOLI • NF • VG 42
Summer Corn, Chanterelle, Tomato
Consommé, Basil

BRANZINO 44
Garlic-Swiss Chard, Olive Peppadew
Relish, Champagne Butter

HANGAR STEAK • GF • NF • DF 48
French Fries, Onion Confit, Black Garlic
Chimichurri

ROASTED CHICKEN • GF • NF 44
Summer Squash, Whipped Potato,
Lavender Truffle Jus

PRIME 8 OZ BURGER • NF 37
Brioche Roll, Tomato Confit, Arugula,
Gouda, Green Peppercorn Aioli,
Caramelized Onion, French Fries

CLUB SANDWICH • NF 35
Baguette Viénnoise, Roasted Turkey,
Tomato Relish, Smoked Bacon, Arugula,
Lemon Basil Aioli, Pomme Chips

SYLVAIN DELPIQUE
Executive Chef

RON PAPROCKI
Executive Pastry Chef

DESSERTS

BABA AU RHUM 24
Mango Tartare, Yuzu Curd,
Whipped Vanilla Bean Ganache

NY CHEESECAKE 24
Ben's Cream Cheese, Confit Lemon,
Morello Cherry-Balsamic Sauce

CHOCOLATE LEAVES 24
Dark Chocolate Cremeux, Passion Cream,
Passionfruit Sorbet

PALET D'OR 24
Mexican Dark Chocolate Mousse,
Fleur de Sel, Chocolate Dacquoise

APPLE TARTE TATIN 41
Pink Lady Apples, Puff Pastry,
Vanilla Ice Cream
Serves Two

ICE CREAM & SORBET 12
Vanilla Bean, Chocolate
Seasonal Sorbet

THE LUNCH EDIT

Available on weekdays from 12 - 2pm
Two courses (\$68) or three courses (\$75)

APPETIZERS
Heirloom Tomato Gazpacho
Burrata
Octopus Carpaccio

ENTRÉES
Branzino
Prime 8 oz Burger
Caesar Salad with Chicken
Vegan Bowl

DESSERTS
NY Cheesecake
Palet d'Or



GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.
Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.