



## *Cold Appetizers & Salads*

*Spicy Tuna Tartare with Avocado Wasabi & Sesame Crisps 18*  
*Ahi Tuna Marinated with Avocado Wasabi Cream & Sesame Crisps*

*Salmon Gravlox & Beet Infused Crème Cheese 17*

*Assorted Fish Platter 24*

*Classic Russian Style Herring 15*

*Salo with 'Borodinsky' Bread, Horseradish and Garlic 20*

*Assortment of Homemade Pickles 13*

*Trio of Spreads 16*

*Trio of Chargrilled Eggplant, Humus and Salsa*

*Charcuterie Platter Chef's Selection of Cold Cuts 29*

*Cheese Board Chef's Selection of Cheese 26*

*Gourmet Foie Gras Pate 27*

*Quails Nest Salad 15*

*Cod Liver, Romaine Lettuce, Reddish, Pickles and Poached Quail Eggs*

*Shrimp and Kale Salad 16*

*Smoked Goat Cheese, Sugar Snow Peas and Enoki Mushrooms*

*Vis-à-Vis Lardon Salad 19*

*Frisee, Crispy Smoked Bacon, Poached Egg served with Chef's Special Dressing*

*Spanish Grilled Octopus Salad 20*

*Chargrilled Octopus served with Mediterranean Salad, Goat Cheese and Passion Fruit Pearls*

*Italian Burrata & Farm Stand Tomato Salad 17*

*Red and Yellow Beef Steak Tomatoes, Lakeville Arugula and Balsamic Glaze*

*Skirt Steak Salad 21*

*Black Angus Skirt Steak, Papaya, Thai Basil, Mango, Peanuts*

*Fresh Garden or Greek Salad 14 / 16*





## Raw Bar

### *Vis-à-Vis Seafood Tower 140*

*Lobster, Oysters, Shrimp Cocktail, Tuna Tartar, Seabass Ceviche, Oyster Shots*

### *Blue Point Oysters 34*

### *Seabass Ceviche 15*

*Yuzu marinated seabass served with red onions, bell peppers and cilantro*

### *Shrimp Cocktail 17*

### *Trio of Oysters Shots 14*

*Choice of Classic or Bloody Mary Mix with Quail Eggs*

## Soups

### *Porcini Mushroom & Barley Soup 12*

### *Vis-à-Vis Seafood Soup 17*

*Traditionally made from the catch of the day - clams, mussels, shrimps, calamari and fish*

### *Lobster Bisque 14*

*Maine Lobster & Lobster simmered all day, served with fresh Lobster*

### *Classic French Onion 13*

### *Solyanka 12*

### *Soup du Jour m/p*





## *Hot Appetizers*

*Russian Style Home Fries with Wild Mushrooms 19*

*Wild Mushroom Ravioli 16*

*Porcini Mushroom & Truffle Cream Sauce*

*Miso Glazed Octopus 19*

*Baby Potatoes, Sweet Peppers and Daschi Broth*

*Foie Gras with Caramelized Apples & Calvados 33*

*Pan Seared Foie Gras on a Himalayan Pink Hot Stone with Caramelized Apples*

*Peking Duck & Scallion Rolls 17*

*Kalbi Short Ribs with Kimchi 18*

*Japanese Robatayaki*

*Filet Mignon \$19*

*Shrimps \$18*

*Chicken \$13*

*Tacos of the Day m/p*





## Entrées

### *Mediterranean Fish en Papillote 22*

#### *Chilean Seabass 39*

*Served with Sautéed Green Veggies and Eggplant and Pomodoro Sauce*

#### *Branzino a la Vis-à-Vis 29*

*Options of Whole Grilled / Pan Seared or Filet Grilled / Pan Seared*

#### *Fillet of Salmon 27*

*Served with Baby Vegetables and Kefir-Lime Veloute*

#### *Duck Two Ways 26*

*Duck Breast and Confit Leg served with Seasonal Garnish*

#### *Organic Chicken Tabaka 23*

*Mashed Potatoes & House-Made Sauce*

#### *Baby Pork Cheeks 29*

*Served with Broccoli Puree, Buckwheat and Black Trumpet Mushrooms*

#### *Lamb Lobia 26*

#### *Rosemary Lamb Chops 42*

*Rosemary Infused Grilled Lamb Chops with Red Wine Sauce & Pan Seared Asparagus*

#### *Prime Short Ribs 32*

*Slow Braised Short Rib served Creamy Polenta*

#### *Prime Filet Mignon Beef Stroganoff with Buckwheat 29*

#### *Prime Filet Mignon Steak 8 Oz 43*

#### *Black Angus Skirt Steak 34*

*Served with wild mushroom couscous*

#### *Steak of the Day m/p*

