



Menu

Starters & Salads

Skirt Steak salad 25

Lardon Salad 24

Grilled Octopus Salad 25

Italian Burrata 19

Greek Salad 16

Gourmet Foie Gras Pate 34

Salo with 'Borodinsky' toasts 26

Baby Herring 16

Assorted Pickles Platter 14

Charcuterie Platter 29

Gourmet Cheese Platter 29

Raw Bar

Ahi Tuna Poke Bowl 24

Salmon Poke Bowl 21

Ahi Tuna Tartare 24

Tiger Shrimps Cocktail 19

Blue Point Oysters 36

Soups

Mushrooms and Barley Soup 12

Beef Solyanka 14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Corkage Fee is \$40



Hot Appetizers

Stuffed Brie with Chanterelles and Figs 22

Smoked Chili Grilled Shrimps 24

Salmon Bites with Humus 20

Grilled Skirt Steak Yakitory 24

Wild Mushrooms Ravioli 14

Seared Foie Gras 32

Pan Seared Potatoes with Mix Wild Mushrooms 21

Peking Duck & Scallion Rolls 22

Entrées

Chilean Seabass Fillet 44

Whole Branzino 32

Branzino Fillet 32

Pan Seared Salmon fillet 28

Pan seared Tapaka 26

Black Angus Skirt Steak 41

Rack of Lamb 49

Prime Ribeye Steak 48 Oz 150

Desserts

Bombolone 12

Homemade Medovik 14

Almond and Raspberry Cake 14

Classic Napoleon 14

Chocolate & Hazelnut Praline 15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Corkage Fee is \$40