



**APPETIZERS**

- Venison Tataki**  
shaved torchon, baby arugula  
frozen ice wine grapes, toast 21
- Crown Toro Hamachi Tartare**  
harissa, avocado, crème fraiche, capers  
preserved lemon, pappadum 24
- Salad Maison**  
mixed lettuces, cucumbers, baby tomatoes  
lardons, champagne vinaigrette 15
- Mansion Caesar Salad**  
crisp romaine, boquerones, herbed panisse  
creamy caesar dressing 15
- Chicory Salad**  
candied walnuts, dried apple, fennel,  
ventreche, maple-dijon vinaigrette 15
- French Onion Soup**  
comté cheese, sourdough 15
- Risotto du Marche**  
winter truffles, champagne butter  
carnaroli 21

**Cast Iron Milk Bread Rolls**  
honey glaze, parmesan, butter 11

**CHILLED SEAFOOD**

- Jumbo Gulf Shrimp** 26
- Raw East Coast Oysters**  
half dozen 25  
dozen 45
- Gulf Jumbo Lump Crab** 26
- Chilled Gulf Crab Fingers** 28
- Ossetra Caviar**  
hard eggs, onion, chives,  
crème fraîche, blinis 225
- Huso Hybrid Caviar**  
hard eggs, onion, chives, crème  
fraîche, blinis 140
- Seafood Platter**  
(6) jumbo shrimp, (6) east coast  
oysters, 3 ounces jumbo lump crab,  
super crab fingers, remoulade,  
cocktail sauce, horseradish,  
mignonette 115

**ENTREES**

- Coq au Vin**  
cipollini onions, wild mushrooms, heirloom carrots, ventreche 31
- Ora King Salmon**  
cedar plank wrapped, fennel, lemon confit,  
charred tomato vinaigrette 46
- Gulf Red Snapper**  
jumbo lump crab, sauce vierge 44
- Bouillabaisse**  
octopus, lobster, leeks, baby tomatoes,  
saffron, garlic rouille 48
- Cauliflower Escalope**  
braised chickpeas, winter squash, greens, vadouvan, pickled fresno 29
- Berkshire Double Pork Chop**  
heritage pork, porcini, granny smith, creamy dijon 53
- Stuffed Bandera Quail**  
brioche, foie gras, cranberries, mushrooms, smoked bacon, sauce madeira 46
- Prime NY Strip Loin 14 oz.**  
bone marrow, bordelaise 58
- Prime Beef Filet**  
bearnaise, green peppercorn sauce 65

**FRIDAY & SATURDAY ONLY**

**DOVER SOLE MEUNIERE**  
brown butter, lemon, caper 72  
*served tableside*

Limited quantity available

**SIDES & ENHANCEMENTS**

- Gnocchi Parisienne** bistro ham, parmesan 12
- Whole Roasted Romanesco** basil pesto 16
- Brussels Sprout** pomegranate molasses 10
- Jumbo Asparagus** bearnaise 12
- Tartiflette** bacon, caramelized  
onions, raclette 12
- Hand-Cut French Fries** 8

**ADD**  
**Foie Gras** 16  
**Winter Truffles** MKT



\*For those with special dietary requirements or allergies who may wish to know more specifically about the food ingredients used, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All mentioned prices are in US dollars and are net of sales tax and any appropriate service charge or gratuity. 20% Gratuity will be added to parties of 6 or more.

# DRINK

## COCKTAILS 17 each

### **The Untitled Cocktail**

grey goose vodka, dolin blanc, chateau, ouzo metaxa

### **L'avvocato**

union mezcal, ancho reyes verde, creme de framboise, creme de violette

### **Que Lindo Tamarindo**

luna azul, cointreau, ginger, tamarind

### **La Colombe №1**

the botanist gin, ancho reyes verde, grapefruit, cucumber

### **Headhunter**

the botanist gin, remy 1738, sorel, cointreau

### **Parfois Bleu**

highland park 12 yr, pasubio vino amaro, bärenjäger, herbes de provence

### **RBF (Mona Lisa's Smile)**

rittenhouse rye, velvet falernum, campari, citrus

### **Piña Suave**

Plantation pineapple, tiki bitters, egg white

## WINE BY THE GLASS

### SPARKLING

**Extra Dry, Carmina Loggia** NV Prosecco DOC, Italy 15

**Brut Rosé, Albert Bichot** NV Burgundy, France 16

**Brut, Telmont, Réserve** NV Champagne, France 29

### WHITE + ROSÉ

**Alvarinho, Nortico** '21 Minho, Portugal 15

**Gruner Veltliner, Berger** '21 Kremstal, Austria 15

**Chardonnay, Moutard-Diligent** '21 Chablis, France 19

**Rosé, Peyrassol Les Commandeurs** '21 Côtes de Provence, France 16

**Sauvignon Blanc, J. de Villebois** '22 Sancerre, France 25

### RED

**Pinot Noir, Trisaetum** '21 Willamette Valley, Oregon 19

**Grenache Blend, John-Louis Chave Mon Coeur** '16 Côtes du Rhône, France 16

**Cabernet Blend, Les Cadrans de Lassègue** '19 Saint-Emilion Grand Cru, France 19

**Cabernet Sauvignon, Clos Du Val** '19 Napa Valley, California 25

## BEER 8 each

**Negra Modelo** amber

**Scrimshaw** pilsner

**Live Oak** hefeweizen

**Eureka Heights** mini boss IPA

**Yellow Rose** smash IPA

**Guinness** dry irish stout

## ZERO-PROOF 8 each

### **Tamarindus**

tamarind, topo chico, lime, ginger

### **Penumbra**

ginger, grenadine, cranberry, lime

