

STARTERS

Seasonal Chopped Vegetable Salad, Garlicky Herb Dressing 12

Grilled Oysters, Leek-Bacon Cream 14

Pan Roasted Mussels, Garlic Sauce, Leeks, Parsley, Toasted Bread 13

Octopus a la Plancha, Crispy Potatoes, Pork Belly, Leek Puree 14

Hamachi Crudo, Fresh Yuzu, Daikon Slaw, Chives 16

Sake and Soy Braised Pork Belly "Kung Bao" Style, Peanuts, Butternut Squash, Honey 14

MAINS

Wild Mushroom Risotto, Herbs, Fresh Black Truffle, Reggiano Parmigiano 20 / 30

Braised Lobster, Fennel Pollen Tagliatelle, Leeks, Tarragon Cream 30
(Gluten Free Pasta Available Upon Request)

Bacon Wrapped Halibut, Braised Fennel and Capers, Riesling Sauce 28

Grilled Line Caught Swordfish, Fava Beans, Kale, Rye Berries, Beer-Grainy Mustard Broth 25

Seared Ahi Tuna, Baby Bok Choy, Foie Gras Sauce, Ginger and Pear Compote 28

Pan Roasted Sea Scallops, Parsnip Puree, Bacon, Pickled Apple, Walnuts, Smoked Black Peppercorn Sauce 27

Roasted Chicken Breast, Garlic Polenta, Kale, Oyster Mushrooms, Pickled Scallion, Apple Cider Sauce 23

MP Burger, Meyers Natural Beef, Califon Tomme Cheese, Grilled Onions and Special Sauce 16

Black Trumpet Crusted Rack of Lamb, Chestnut Spaetzle, Spinach, Herb Sauce 48

30-Day Dry Aged Strip Steak (16oz), Living Greens, Shallot Vinaigrette 60

RAW BAR

Petite Platter 68

Grand Platter 98

Half Chilled Lobster 15

Chilled Shrimp 3.95

Littleneck Clams 2.50

East Coast Oysters 3

Seafood Cocktails 8

Blue Crab

Octopus

Sea Scallops

SIDES

Crispy String Beans, Sriracha Dipping Sauce 8

Creamed Spinach Spaetzle and Cauliflower 8

Brussel Sprouts, Marinated Figs, Fig Vinegar 8

Baked Polenta, Garlic, Parmesan, Truffle Oil 8

Mash Potato Rings, Grainy Mustard Fondue 8

Duck Fat Fries, Garlic, Parsley 8

Executive Chef: Christopher Siversen

Chef de Cuisine: Johnny Delgado

Restaurant Manager: Arianna Velez

Parties of 6 people or over will be charged a 20% service charge

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness