

**STARTERS**

Living Greens Salad, Pickled Fennel, Ricotta Salata, Poached Pears, Green Goddess Dressing 12

Black Truffle Gnocchi, Leeks, Porcini, Aged Gouda Sauce 16

Sake and Soy Braised Pork Belly “Kung Bao” Style, Peanuts, Butternut Squash, Honey 13

Tuna Tartare, Jumbo Lump Crab, Avocado, Chives, Hazelnut Oil 16

Grilled Oysters, Leek-Bacon Cream 14

Pan Roasted Mussels with Chorizo, Fresh Tomato, Fennel 14

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

Pan Seared Squid, Bok Choy, Shiitake, Red Curry, Lime Yogurt, Thai Basil 14

**MAINS**

Butter Poached Lobster, Avellinesi, Basil, Roasted Garlic, Lobster Reduction 29  
(Gluten Free Pasta Available Upon Request)

Honey Marinated Alaskan Black Cod, Sesame Roasted Carrots, Wilted Greens, Yuzu Glazed Ham 26

Pan Roasted Sea Scallops, Parsnip Puree, Pork Belly-Autumn Succotash, Spiced Granola, Brown Butter 27

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

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

Filet Mignon, Caramelized Brussels Sprouts, Oyster Mushrooms, Banyuls Sauce 42

MP Burger, Meyers Natural Beef, Califon Tomme Cheese, Grilled Onions and Special Sauce 14

**RAW BAR**

Petite Platter 68

Grand Platter 98

Half Chill Lobster 15

East Coast Oysters 3

Littleneck Clams 2.5

Chilled Shrimp 3.95

Seafood Cocktails 8

Blue Crab

Octopus

Sea Scallops

**SIDES**

Crispy String Beans, Sriracha Dipping Sauce 7

Mash Potato Rings, Grainy Mustard Fondue 7

Duck Fat Fries, Garlic and Parsley 7

Roasted Carrots, Brussel Sprouts, Dill, Feta, Pistachios 7

Creamed Spinach Spaetzle and Cauliflower 7

**Executive Chef: Christopher Siverson**  
**Chef du Cuisine: Johnny Delgado**

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