

CHILLED OFFERING	
1/2 Dozen Fresh Seasonal <b>Oysters</b> . citron mignonette	18
Cold Smoked Salmon <b>Tartare</b> . everything bagel chips, caper leaves	12
Blue Fin <b>Toro</b> . japanese wasabi grated on sharkskin, aged soy, scallion	45
Poached Jumbo <b>Shrimp</b> Cocktail. smoked tomato, radish, lemon, horseradish	19
FROM THE PANTRY	
v LondonHouse Salad. <b>local baby greens</b> , marinated cucumber vase, segmented raspberries, candied almonds, goat cheese, minus 8 and almond oil vinaigrette	9
<b>Wagyu</b> Beef Tartare. quail egg, cornichons, forest smoke, hazelnut, focaccia crackers	20
Foie Gras Torchon. local <b>cherry</b> reduction, chicory, cocoa powder, brioche	22
v <b>Burrata</b> Salad. mâche, tomato black cardamom vinaigrette, pecans, grilled bread	14
Journey of the Egg.	12
<ul style="list-style-type: none"> <li>• Russian. creme fraiche, russian caviar, black tea</li> <li>• American. virginia ham, american sturgeon roe, spring pea</li> <li>• Japanese. saffron, turmeric, daikon, emperor's jenmai, smoked trout roe</li> </ul>	
Reimagined <b>Caesar</b> , romaine hearts, potato bread, bonito, truffle cremini	12
FROM THE SKILLET	
v Wheat Berry Risotto. <b>oyster mushrooms</b> , pea butter, garlic scapes, swarnadwipa, herbs from the woods	14
vs Sprouted Ancient Grain <b>Meatballs</b> . heirloom tomato sauce, herb purée	13
v Charred Asparagus. <b>zucchini</b> strands, sunflower, mint	12
Roasted <b>Duck Breast</b> . pomegranate sabayon, pomegranate enriched sauce, watercress	16
Grilled <b>Tomahawk</b> . roasted potato cream, shiro dashi broth, selections of sea salts. <i>Share with up to 4 people</i>	65

Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

LIMITED AVAILABILITY		23
Duck Fat Fries. black <b>truffles</b> , nitro shaved foie gras		
THE TOWER <i>(per person)</i>		42
Capital <b>Oyster</b> . minus 8 mignonette		
King <b>Crab</b> and tarragon butter topped with citrus ginger air		
<b>Caviar</b> and crème fraiche on english muffin		
New England <b>Lobster</b> , tarragon and chive on english muffin		
<b>Scallop</b> Crudo served in the shell, almond and sherry		
Marinated <b>escolar</b> , birch liqueur		

FROM THE GRILL	
Smoked <b>Arctic Char</b> . onion noodles, green peppercorn vinnaigrette	14
Duck Fat Fried <b>Chicken Wings</b> . bourbon-chicken reduction, LH spice mix	14
Grilled Lamb <b>Blade Steak</b> . cucumber yogurt, marinated cucumber noodles, Lambrusco gastrique	15
Nduja Cheese <b>Bread</b> . goat cheese dip, parsley and thyme sauce	9

vg vegan  
v vegetarian

Chef de Cuisine