



Dinner

Osetra Caviar Service

Market Price

Tasting of American Caviars

38.00

Appetizers

Frisée Salad with duck confit, shaved carrot, cracked black pepper dressing *18.00*

Smoked Salmon with cold asparagus salad, Champagne vinaigrette *18.00*

Mesclun Greens, marinated baby beets, goat cheese crouton, sherry vinaigrette *16.00*

Tuna Tartare with radish salad, crisp taro root chips, spicy ginger dressing *22.00*

Jumbo Lump Crab Cake, micro mustard greens, lemon-horseradish cream *24.00*

Seared Foie Gras with brioche, tangerine marmalade, red mole sauce *25.00*

Chilled Jumbo Shrimp, horseradish sauce *20.00*

Daily Market Selection of Atlantic & Pacific Oysters and Clams *20.00*

Main Courses

Poached Shrimp Risotto with English peas and fava beans *39.00*

Sesame-Crusted Ahi Tuna, avocado shrimp hand roll, seaweed salad, citrus soy *39.00*

Sautéed Arctic Char, black Thai rice, baby spinach, sweet mustard glaze *39.00*

Roasted Chatham Cod, portobello mushrooms, baby fennel, tomato, tapenade *39.00*

Seared Striped Bass, potato purée, artichokes, wild mushrooms, lemon-caper sauce *39.00*



Roasted Chicken Breast with confit thigh, wild rice, snow peas and natural jus *39.00*

Venison Chop and Bacon-Wrapped Loin with savoy cabbage, blackberry sauce *40.00*

Herb-Crusted Rack of Lamb, sautéed eggplant, celeriac purée, pea shoot emulsion *43.00*

21-Day Dry Aged NY Sirloin, fingerling potatoes, glazed carrots, cognac sauce *45.00*

Grilled Filet Mignon, sautéed mushrooms, pencil asparagus, spring onion *45.00*

Wood-Fired Veal Chop, warm potato salad, braised ramps *45.00*

Chef's Tasting Menu

85.00/140.00 with specially selected wines

'21' Classics

Cold Senegalese Soup with grilled chicken and Granny Smith apples *12.00*

Endive and Baby Arugula Salad, Parmesan crisp *17.00*

Boston Bibb Lettuce with blue cheese, vine-ripened tomato *19.00*

Hand Picked Jumbo Lump Crabmeat with lime, virgin olive oil *28.00*

'21' Caesar Salad with garlic croutons, aged Parmesan *18.00*



Mussels Marinara with garlic and basil *35.00*

Maine Lobster Salad, red bliss potatoes, olives, tomatoes *40.00*

Grilled or Sautéed Dover Sole with asparagus, roasted fingerling potatoes *46.00*

Creamy Chicken Hash with baby spinach and toast *36.00*

The '21' Burger with green beans, choice of potato *30.00*

"Speakeasy" Steak Tartare prepared tableside to your request *38.00*

Steak Diane Flambé Prepared Tableside with mashed potatoes and haricots verts *46.00*

Side Orders

Sautéed Mushrooms • Seasonal Vegetables • Creamed Spinach

French Fries • Roasted Fingerling Potatoes • Oregon Gold Potato Purée

10.00

Pommes Soufflées

12.50

John Greeley, Chef de Cuisine