

Taste-Sound-Sight
Aligned

Exquisite food and delicious drinks
inspired by the elements

Earth \$20

Wild Mushroom

Woodford Reserve Bourbon, Muscovado Sugar,
Angostura & Orange Bitters

Red Beets

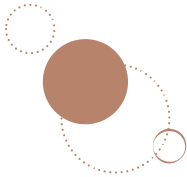
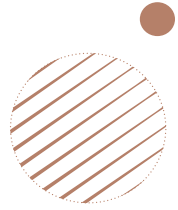
Belvedere Vodka, Green Chartreuse, Thyme,
Pink Peppercorn, Lime

Hibiscus

Hennessy V.S. Cognac, Dry Sack Sherry, Lemon

Heirloom Carrot

Grey Goose Vodka, Ginger, Cardamom, Lime



Air \$20

Red Hot Cloud

Codigo Blanco Tequila, Pomegranate
Molasses, Vanilla, Lime

Citrus Air

Jack Daniel's Rye Whiskey, Passion Fruit, Cinnamon

Eucalyptus & Yuzu

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Prickly Pear

Dobel Reposado Tequila, Caramel Lemon, Prosecco

Water \$20

Sea Salt

Linie Aquavit, Muscat Brandy, Lillet Blanc,
Velvet Falernum, Space Dust

Gin & Tonic

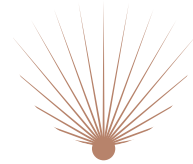
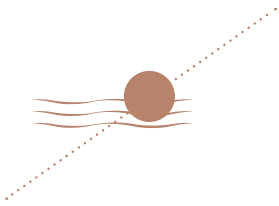
The Botanist Gin, Rhubarb, Pink Peppercorn,
Maraschino Liqueur

Cucumber

Belvedere Vodka, Martini & Rossi Bianco, Italicus,
Garden Essence

Ginger & Cardamom Tea

Bombay Sapphire Gin, Benedictine,
Pear, Dairy Free Milk, Prosecco



Fire \$20

Roasted Apple

Woodinville Rye Whiskey, Apple Brandy,
Allspice, lemon

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Habanero Pepper

Del Maguey Vida Mezcal, Charred Grapefruit,
Green Rooibos, Lime

Smoked Cherrywood

Old Forester, Carpano Antica, Black Mission Fig,
Fall Spices, Cranberry Bitters

Sparkling

Prosecco Brut \$ 16 / 62
Luca Paretto, Treviso, Italy

Rosé Prosecco \$ 16 / 62
Luca Paretto, Treviso, Italy

Moët Imperial \$ 29 / 114
Moët & Chandon, Champagne, France



White

Chardonnay \$ 15 / \$58
Franciscan Estate, California, '21

Pinot Grigio \$ 16 / \$62
Spasso, Delle Venezie, Italy, '21

Sauvignon Blanc \$ 18 / \$70
Nobilo, Marlborough, New Zealand, '22

Albariño \$ 18 / \$70
Martin Codax, Rias Baixas, Galicia, Spain

Muscadet \$ 20 / \$78
Chateau Guipiere, Loire Valley, France, '20

Etna Bianco \$ 20 / \$78
Tornatore, Sicily, Italy, 2019

Skin Contact

Chateau d'Esclans \$ 18 / 70
The Beach By Whispering Angel, Provence, France, '22



Reds

Garnacha Vina Zorzal, Spain, '21	\$ 15 / \$ 58
Beaujolais Beau!, Burgundy, France, '20	\$ 16 / \$ 62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '20	\$ 18 / \$ 70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '21	\$ 18 / \$ 70
Malbec Amalaya, Salta, Argentina, '21	\$ 18 / \$ 70
Pinot Noir Erath, Oregon, '21	\$ 20 / \$ 78

Tiny Juicy IPA, Sunset Park, NY, 4.2%

Brooklyn Lager, NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Coney Island Merman IPA., Brooklyn, NY, 5.8%

Hudson North Apple Cider, Hudson Valley, NY, 5% (12)

Beers & Cider

\$ 10



Vegetable Driven

Kabocha Dinner Roll \$14
cultured 7 spiced butter, honeycomb

Endive \$18
za'atar almonds, seckel pear, point Reyes blue cheese

Ricotta Gnocchi \$26
spinach, honeynut squash, pecorino sardo

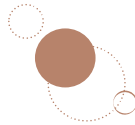
Tokyo Turnips \$26
black garlic tahini, crisped sumac lentils

Mushroom Ragú \$32
mafaldine, house ricotta, oregano

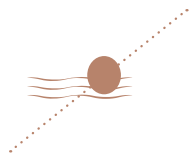
Persimmon \$18
red watercress, feta, crispy quinoa dukka, pomegranate

Artichoke Heart Tempura \$22
béarnaise, aleppo oil

Chestnut Agnolotti \$28
amaro brown butter, mimolette



Hamachi \$22
jalapeño, yuzu vinaigrette



Sea Bass \$28
moroccan olive rub, romanesco, grilled lemon

Diver Scallop \$34
celery root purée, harissa beurre blanc

Beef Tartare \$24
porcini flatbread, quail egg, fennel cream



Lamb Shoulder \$32
heirloom polenta, petite root vegetables, gremolata

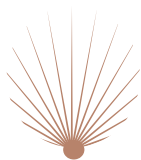
Hanger Steak \$34
yuzu kosho, onion jus, shiso vinaigrette

Foie Gras Bacon Mousse \$24
apple, kohlrabi, grilled sourdough



Poussin \$28
pancetta & kale stuffing, king oyster mushroom, coriander jus

Long Island Duck \$36
pistachio crust, sunchoke, l'orange



Maine Lobster Bucatini \$42
n'duja, calabrian chili, fennel, tomato

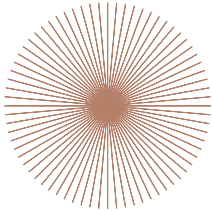
Desserts \$14



Chocolate Pavlova
caramel & cocoa nib mousse

Castella Cake
yuzu, pistachio sabayon

Salted Honey Tart
buttermilk crema



Coffee & Tea

Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Drip Coffee	\$5
Chai Latte	\$6
Earl Grey	\$5
English Breakfast	\$5
Fresh Mint	\$5
Hibiscus	\$5

Digestifs

Amaro Nonino	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14