

Taste-Sound-Sight
Aligned

Exquisite food and delicious drinks
inspired by the elements

Earth \$20

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,
Angostura & Orange Bitters

Golden Beets

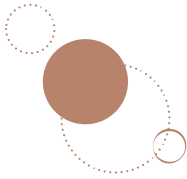
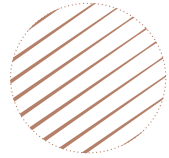
Herradura Reposado Tequila, Nectarine, Yellow Bell
Pepper, Habanero, Lime

Edamame

El Goberador Pisco, Faccia Brutto Centerbe, Ginger,
Cardamom, Lemon

Snap Peas

Siete Misterios Mezcal, Arugula, Mint, Apple, Lemon



Air \$20

Red Hot Cloud

Codigo Blanco Tequila, Pomegranate
Molasses, Vanilla, Lime

Citrus Air

Jack Daniel's Rye Whiskey, Passionfruit, Cinnamon

Eucalyptus & Yuzu

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Guava

Dobel Reposado Tequila, Caramel Lemon, Prosecco

Water \$20

Basil

Grey Goose Vodka, Noilly Prat Dry, St. Germain
Ederflower Liqueur

Gin & Tonic

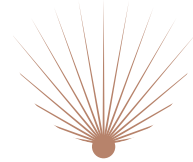
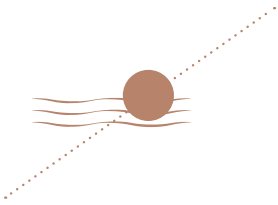
The Botanist Gin, Rhubarb, Pink Peppercorn,
Maraschino Liqueur

Sea Salt

Dobel Reposado Tequila, Lillet Rosé, Manzanilla
Sherry, Grapefruit, Orange Bitters, Gold Dust

Ginger & Cardamom Punch

Hendrick's 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 Coffee

Rittenhouse Rye Whiskey, Cacao, Banana Cordial,
Noilly Prat Rouge, Angostura Bitters

Sparkling

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

Rosé Prosecco \$ 16 / 62
Luca Paretti, 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, Scilly, Italy, 2019

Skin Contact

Maison Sainte Marguerite Rosé \$ 18 / 70
Symphonie, Côtes de Provence, France, '23

Maison Sainte Marguerite Rosé Magnum \$ 130
Symphonie, Côtes de Provence, France, '23



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



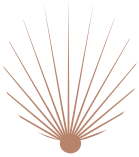
Spring Garlic Dinner Roll *v* \$14
cultured ramp butter, honeycomb

Endive *v, n, gf* \$18
candied almonds, feta, perfectly ripened mango

Fiddlehead Ferns *pb, gf* \$24
smoked peewee potato, sugar snap peas, shallot verjus

Mushroom Ragú *pb, n* \$32
mafaldine, kite hill ricotta, oregano

Wild Black Trumpet Ravioli *v* \$36
english peas, dry sherry, mint

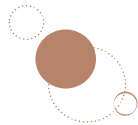


Smoked Yukon Potato *v* \$16
charred leek chlli crisp

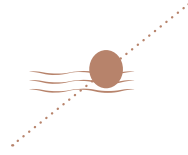
Ricotta Gnocchi *v* \$26
aleppo pepper, charred asparagus, pecorino sardo

French Green Beans *v, gf* \$20
meyer lemon sabayon, crispy shallots, sorrel

White Asparagus Tempura *v* \$22
béarnaise, chili oil



Hamachi *gf* \$24
jalapeño, yuzu vinaigrette, pomelo



Sea Bass *gf* \$32
verjus beurre blanc, fine herbs, salsa verde

Diver Scallop *gf* \$36
spring onion, banyuls vinegar, crispy leeks

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



Hanger Steak *gf, n* \$34
jalapeño chimichurri, pistachio romesco, onion jus

Colorado Lamb Rack \$46
herb crust, potato pavé, king oyster mushroom

Foie Gras & Truffles \$28
bacon shallot jam, whole grain mustard, grilled sourdough



Long Island Duck *gf, n* \$36
pistachio crust, fennel, l'orange



N'duja Bucatini \$32
calabrian chili, fennel, tomato

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



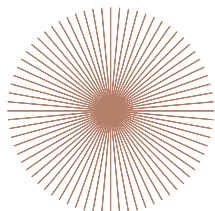
Castella Cake *v, n*

yuzu crema, lavender syrup, pistachio crust

Berry Tart *v*

whipped buttermilk, honey vinaigrette

Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6
Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbina	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazotti	\$ 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