

# COCKTAILS

PRIX FIXE



# FOOD

## PICK ANY TWO

select at your leisure



**OXFORD NO SOCKS**  
tropical and fresh with  
tequila, vanilla and citrus



**VERTICAL GARDEN**  
light and refreshing collins  
variation with vodka and  
house made herbed  
cucumber soda



**ISLE ROYALE**  
scotch paired with a roasted  
pineapple infused amaro  
*enhance with Balvenie 14yr  
Caribbean rum cask*



**COSMO MILK PUNCH**  
clarified milk punch take on a  
cosmopolitan with hibiscus,  
lemongrass, cranberry and  
orange



**AMERICANO AMERICANO**  
classic negroni variation  
meets classic espresso drink  
for a fun and refreshing twist



**FRENCH AFFAIR**  
rye and crème de cassis with  
a touch of bubbles and kissed  
with cinnamon and plum



**SATURN'S RINGS**  
tiki inspired gin cocktail,  
featuring our shelby orgeat,  
orange, passion fruit and  
candied cashews



**BEACH BUM\***  
house made zero proof rum  
with fresh citrus, shaken with  
an egg white



**TOWN AND COUNTRY**  
boozy and straightforward  
with rye, lavender, aperol and  
cacao nib

\*standard proof available upon request



HOUSE CLASSIC: ESPRESSO MARTINI

## APPETIZER

select one

### BEEF TARTARE \*

beef mignonette, iceberg  
lettuce and crostini

### "ESCAR-NO"

cremini mushrooms with parsley  
breadcrumbs and mushroom bouillon

## MAIN

select one

### BRAISED SPRING VEGETABLES

steamed buckwheat, pistachio and  
miso butter, herbs and greens

### ROASTED LAMB LEG \*

pea mortar and pestle tapenade,  
sauce from roasted bones

## DESSERT

select one

### MILLIONAIRE SHORTBREAD

chocolate cremeux, sourdough miso  
and caramel

### YOGURT CUSTARD

rhubarb, ginger and wild rice

CAVIAR SUPPLEMENT (CALVISIUS – SIBERIAN CLASSIC): 70 / OUNCE

Entire table must participate in prix fixe. Please notify us of any food allergies.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.