

**CAESAR SALAD WITH NIMAN RANCH ALL-NATURAL BACON**  
organic romaine, grana padano crisps \$12

**LOCH DUART SALMON POKE**  
avocado, tamari-yuzu marinade, tortilla chips \$17

**STEAK TARTARE**  
tonnato, mojama, capers, cornichons, arugula \$16

**TUSCAN KALE, SHAVED BRUSSELS SPROUTS AND PECORINO**  
red wine vinaigrette, currants, braeburn apples, shallots, toasted pecans \$13

**CHARRED WILD CAUGHT SPANISH OCTOPUS**  
mascarpone, polenta, puttanesca \$17

**CHICKEN LIVER MOUSSE**  
sesame grilled bread, red onion marmalade, chives \$14

**HUDSON VALLEY FOIE GRAS TERRINE**  
poached warren pears, pear marmalade, brioche \$28

**SWEET POTATO AGNOLOTTI**  
duck confit, poached cranberries, toasted pistachios, browned butter \$18

**NIMAN RANCH BURGER**  
tomato, arugula, caramelized onion, garlic aioli \$15

**WILD PACIFIC WHITE SHRIMP AND CHORIZO BURGER**  
avocado, pepper jack, broccoli sprouts, spicy sauce \$15

**ATLANTIC SALMON FILET**  
caponata, eggplant, celery, pine nuts, vincotto \$23

**GRILLED BUTTERFLIED EUROPEAN SEA BASS**  
confit fennel, piquillo peppers, lemon, capers, castelvetrano olives \$29

**SEARED ATLANTIC SEA SCALLOPS**  
english peas, chanterelle mushrooms, pickled lemon, mint, miso \$29

**SUCKLING PORK PORCHETTA**  
grilled endive, black eyed peas, pork sauce, apple mostarda \$27

**36 DAY DRY-AGED CREEKSTONE FARMS RIB EYE**  
duck fat potatoes, caramelized onions, béarnaise \$34

**SNAKE RIVER FARMS SKIRT STEAK**  
tomato raisins, shishito aioli, romaine hearts \$28

**LONG ISLAND DUCK BREAST**  
red wine braised cabbage, spice roasted quince \$32

**ROASTED AMISH CHICKEN**  
roasted half chicken, soffritto braised romano beans, chicken jus \$23

# COMMERSON

A 20% Service Fee will be automatically added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.