THE
LIVING
ROOM
Bar Bites
Available from 4:00 pm - 10:30 pm

From the Field

Cauliflower Hummus
Crudite, Lentil Cracker, Marinated Artichokes (V, GF).................................................................(18)

Warm Potato Chips
Black Truffle Parmesan Dip (GF)....................................................................................................(14)

Porcini Mushroom Arancini
Caramelized Tomato Aioli, Parmesan, Crispy Mushroom..............................................(18)

Shishito Peppers
Fried Green Beans, Chili Salt, Tahini (V, GF)...........................................................................(16)

Spiced Potato and Pea Samosa
Flaky Pastry, Scallions, Tamarind Chutney (V)...........................................................................(18)

Grilled Market Asparagus
Toasted Hazelnut, Cured Egg Yolk,
Sour Cherry Vinaigrette (GF)...........................................................................................................(16)

Tarragon Fries
Tomato Aioli.................................................................................................................................(15)

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**From the Sea**

Grilled Octopus  
Avocado, Citrus, Beets, Puffed Quinoa, Salsa Verde (GF).........................(28)

Lobster Roll  
Tarragon, Radish, Brioche, Herb Aioli………………………………………..(26)

Ahi Tuna Tartar  
Smoked Pepper and Yellow Tomato Emulsion,  
Corn Tortilla Chips (GF)..........................................................................(24)

**From the Pasture**

New York Pastrami Spring Rolls  
Smoked Beef Brisket, Pickles, Spicy Thousand Island.............................(18)

Spice Crusted Lamb Chops*  
Hummus, Calabrian Chili Oil, Labne (GF)..................................................(27)

Pork Belly Steamed Buns  
Cucumber, Thai Chile, Hoisin.....................................................................(23)

Crispy Chicken Wings  
Choice of Buffalo or Spicy BBQ, Celery, Blue Cheese (GF).......................(19)

Grass Fed Burger Bites..............................................................................(23)

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Cheese and Charcuterie

Three Cheese Plate, Pickled Vegetables, Fig Preserves..............................(24)
Charcuterie Plate, Pickled Vegetables, Grain Mustard..............................(27)
Cheese and Charcuterie Platter for Two.............................................(40)

Murray’s Burrata
Tomato Confit, Fried Artichoke, Arugula Pesto, Balsamic Pearls (GF).....(21)
with Prosciutto San Danielle........(28)

Foie Gras Torchon
Sour Cherry Compote, Frisee, Brioche...........................................(32)

Ossetra Caviar

Coronet
Creme Fraiche, Pickled Shallot, 1/2 oz Classic Ossetra,
Savory Sesame Soy “Ice Cream” Cone...........................................(90)

Russian Nachos
Thick Cut Potato Chips, Lobster Remoulade, Pickled Beet,
1/2 oz Classic Ossetra (GF).........................................................(110)

Classic Service
Seived egg, red onion, capers, creme fraiche, blini
Caviar Rousse Classic Ossetra.........................................................(210)
Caviar Rousse Golden Ossetra.........................................................(280)

The Living Room Etagere
Chef’s selections of small bites featuring a mix of vegetarian,
seafood and meat preparations. Serves 3...........................................(95)
Salads and Sandwiches

Caesar
White Anchovy, Parmesan, Olive Oil Crouton $24

Market Greens
Slow Cooked Tomato, Cucumber, Radish, Maple Moscatel
Vinaigrette $21 (V, GF)

Baby Kale
Toasted Pecans, Pear, Dried Cranberries, Red Onion, Goat Cheese,
Cherry Pomegranate Vinaigrette $24 (GF)

ADD
Chicken Breast $14  Hard Boiled Egg $7
Salmon $16  Avocado $7
Half Maine Lobster $21  Shrimp $17

Vegetable Panini
Grilled Tomato, Cauliflower Hummus, Quick
Sauteed Zucchini, Ancho Chile, Pita $28 (V)

Chicken BBBLT
Thick Cut Bacon, Burrata, Basil Aioli, Arugula, Marinated Tomato,
Parmesan Focaccia Hero $32

The Park Burger
G&T Farm Grass Fed Beef, Thick Cut Bacon, Foie Gras Butter, Gruyère,
Tomato Confit, Port Shallot Marmalade, Dijon Aioli, $38
(Classic - Lettuce, Tomato, Onion, Pickle $32)
Signature Cocktails

Last Call
Rum, Cocchi Americano, Yellow Chartreuse, Apricot Liqueur

Coco’s Treasure
Tequila, Passion Fruit Liqueur, Chile Amaro, Lemon

R.C.G. Smash
Rye, Raspberry, Cinnamon, Ginger, Lemon

Rosa Summer Night
Vodka, Strawberry Liqueur, Coconut, Orgeat, Lime

Eastern Promises
Saké, Navy Strength Gin, Suze, Maraschino, Lemon, Egg White

Noble Tiger
Cachaca, Falernum, Vanilla, Lime

Pineapple Express
Gin, Pilsner, Pineapple, Honey, Lemon

Just Like Honey
Cognac, Scotch, Drambuie, Cinnamon

(19 each)

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Classic Cocktails

Artist’s Special
Bourbon, Sherry, Housemade Grenadine, Lemon

Corn N’ Oil
Dark Rum, Falernum, Lime

Rosita
Tequila, Sweet Vermouth, Campari

Pendennis
Gin, Apricot, Lime

Chilcano
Pisco, Ginger Ale, Lime

Bijou
Gin, Sweet Vermouth, Green Chartreuse

Pan American Clipper
Apple Brandy, Absinthe, Housemade Grenadine, Lime

Air Mail
Rum, Sparkling Wine, Honey, Lime

(19 each)

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Cider, Beer
and Sake

Eve’s Cidery ‘Autumn’s Gold’
Sparkling Cider, New York abv 7.5%............................................................(12)

Victory ‘Prima Pils’
German Pilsener, Pennsylvania abv 5.3%....................................................(10)

Erdinger ‘Weissbier’
Hefeweizen, Germany abv 5.3%............................................................(13)

Von Trapp ‘Vienna’
Vienna Lager, New York abv 5.6%............................................................(11)

Great Divide ‘Titan IPA’
American IPA, Colorado abv 7.1%............................................................(12)

Trappistes Rochefort ‘8’
Belgian Strong Dark Ale, Belgium abv 9.2%..............................................(16)

Boulevard ‘Dark Truth’
Imperial Stout, Missouri abv 9.7%...........................................................(15)

Seasonal Beer Selection.................................................................(MP)

Einbecker (non-alcoholic)
German Pilsener, Germany abv 0.3%...........................................................(7)

Saké
Junmai Ginjo Maboroshi Nakao Brewery, Hiroshima, Japan.................(15)
Daiginjo Yuki No Bosha ‘Akita Komachi’, Saiya Brewery, Akita, Japan....(30)

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Sparkling and Champagne by the Glass

Sparkling
Prosecco Superiore Rustico Brut, Nino Franco, Veneto, Italy NV ..................(14)
Crémant de Loire Rosé Brut, Langlois-Château, Loire, France NV..................(16)
Cava Conde de Haro Brut, Bodegas Muga, Rioja, Spain 2013 ......................(18)
Caraccioli Cuvée Brut, Santa Lucia Highlands, California 2009....................(20)

Champagne
Gremillet Blanc de Noirs Brut, Balnot-sur-Laignes NV ..............................(24)
Piper Heidsieck Cuvée 1785 Brut, Reims NV.............................................(32)
Veuve Fourny & Fils Rosé Brut, Vertus NV.............................................(36)
Bollinger Special Cuvée Brut, Aÿ NV......................................................(42)
Krug Grande Cuvée Brut, Reims NV......................................................(75)
Piper Heidsieck Rare Cuvée Brut, Reims 2002..........................................(92)

Sparkling Red
Lambrusco Grasparossa di Castelvetro Opera Pura Brut,
Ca’Montanari, Emilia-Romagna, Italy 2014..............................................(15)

Sweet Sparkling
Moscato d’Asti, La Morandina, Piedmont, Italy 2016.................................(12)

Sweet Sparkling Rosé
Cerdon, Renardat-Fâche, Bugey, France 2016...........................................(13)

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Wine by the Glass

White Wine
RIESLING Kabinett Kreuznacher Krötenpfuhl, Dönnhoff, Nahe, Germany 2016...(17)
PINOT GRIGIO Collio Jesera, Venica & Venica, Friuli-Venezia Giulia 2016.....(17)
SAUVIGNON BLANC Pouilly-Fumé, Domaine de Bel Air, Loire, France 2016....(18)
ARNEIS Roero Bricco delle Ciliegie, Giovanni Almondo, Piedmont, Italy 2016....(16)
RHÔNE BLEND M5, Margerum, Santa Barbara County, California 2016.........(15)
CHARDONNAY Macon-Uchizy, Les Maranches, Lafon, Burgundy, France 2010.....(26)
CHARDONNAY Big Bend, Roessler, Sonoma Coast, California 2015...............(19)

Rosé Wine
PROVENÇAL BLEND
Côtes de Provence, Château Les Valentines, Provence, France 2016 .......................(16)

Red Wine
PINOT NOIR Belle Pente, Willamette Valley, Oregon 2014............................(19)
BARBERA Andrea Oberto, Piedmont, Italy 2014...........................................(16)
ZINFANDEL Turley, Juvenile, California 2015..............................................(18)
SYRAH Tensley, Santa Barbara County, California 2014...............................(18)
TEMPRANILLO Rioja Reserva, Sierra Cantabria, Rioja, Spain 2010....................(17)
NEBBIOLIO Barolo Monfalletto, Cordero di Montezemolo, Piedmont, Italy 2013.....(35)
CABERNET SAUVIGNON Five Vintners, Napa Valley, California 2015.............(25)

Dry Sherry {Flight of all three $22}
MANZANILLA Fina, Orleans Borbón, Sanlúcar de Barrameda...........................(9)
PALO CORTADO Wellington, Hidalgo la Gitana, Sanlúcar de Barrameda................(16)
OLOROSO 15 Años, El Maestro Sierra, El Puerto de Santa María.........................(14)

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Leroy, Burgogne, France 2003

3oz. 23       5oz. 38

This prestigious Domaine gathers nine Grands Crus. The vines are cultivated following biodynamic principles and produce extremely low yields, but with a quality that have no equal in the entire world of pinot noir. The beauty of the aromas of all of these Leroy wines only has an equal in the supreme elegance of their texture and precision of none other than the terroir itself. They are the absolute model of quality, recognized by everyone and universally sought after.

Sori’Paitin Vigne Vecchie, Barbaresco Riserva, 2004

3oz. 39       5oz. 64

The first Barbaresco wine was bottled in 1893. The purest expression of our vineyard. These plants are able as such to express in a deeper and complex way the unique terroir that characterize our hill, that has been guarded here. Being a “Riserva” it is produced only when it is able to express something outstanding. Enabling us to seize between glass and cork the expression of one year of hard work, winds, rain and sun.

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# Specialty Whiskey

## Bourbon

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
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<tbody>
<tr>
<td>Angel’s Envy Cask Strength</td>
<td>$75</td>
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<tr>
<td>E. H. Taylor Small Batch</td>
<td>$25</td>
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<tr>
<td>George T. Stagg</td>
<td>$50</td>
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<tr>
<td>Junior Stagg</td>
<td>$39</td>
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<tr>
<td>Knob Creek 2001 Ltd. Edition</td>
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<tr>
<td>Batch #4</td>
<td>$49</td>
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<tr>
<td>Michter’s 10 years</td>
<td>$45</td>
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<td>Old Fitzgerald 11 years</td>
<td>$40</td>
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<tr>
<td>Old Weller Antique</td>
<td>$22</td>
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<tr>
<td>Widow Jane Hopi Blue</td>
<td>$75</td>
</tr>
<tr>
<td>Widow Jane Bloody Butcher</td>
<td>$68</td>
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</tbody>
</table>

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### Specialty Whiskey

#### Rye

- **Angel’s Envy** ........................................................................................................ (30)
- **E. H. Taylor Straight** ............................................................................................ (38)
- **Michter’s 10 years** .................................................................................................. (55)
- **Thomas Handy** ........................................................................................................ (45)
- **WhistlePig 12 years** ................................................................................................ (38)
- **WhistlePig 15 years** ................................................................................................ (58)
- **WhistlePig Boss Hog** .............................................................................................. (98)

#### Japanese Whiskey

- **Hakushu 12 years** .................................................................................................. (32)
- **Hibiki Harmony** ....................................................................................................... (25)
- **Hibiki 17 years** ......................................................................................................... (135)
- **Yamazaki 12 years** .................................................................................................. (30)
- **Ichiro’s Malt & Grain Chichibu** .............................................................................. (32)

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Loose Leaf Tea

Black Blended and Single Estates Tea

Sunrise in Tibet
_A Ceylon black Pekoe tea blended with notes of caramel, chocolate, and vanilla with a twist of mandarin and thistle._

Queen of Earl
_Blended with elegant notes of bergamot and molasses, and has a delicious caramel aroma._

English Breakfast
_The salon’s Classic, robust, and full-bodied English Breakfast tea._

Chelsea Chai
_Blend of Assam and Ceylon bases with cardamom, almonds, chocolate, and white, black and red peppercorns._

Earl Blue
_Elegant notes of bergamot and lavender flowers for a distinct floral taste. (Decaffeinated)_

Green Tea

Organic Jade Green Wings
_Wok-fired tea that creates a delicious toasted aroma and flavor._

Sencha Gold
_Traditional steamed green tea of Japan. Blended with macha powder for a fresh grassy taste._

Japanese Green Tea with Coconut
_An exotic twist on a sencha base green tea infused with coconut and pineapple pieces._

(10 each)

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Loose Leaf Tea

Oolong Tea
Formosa Oolong

*Smooth, medium bodied tea produced in Taiwan that is prized for its rich copper color and luxuriant aroma.*

Herbal and Fruit Infusions Tisanes
Peppermint

*Whole-leaf, mountain grown peppermint leaves native to the Mediterranean.*

Lemon Verbena

*A perennial shrub that emits a powerful scent reminiscent of lemon.*

Chamomile Lavender

*Combination of soft floral notes of French lavender with fragrant Egyptian chamomile in a classic aromatic herbal infusion.*

Balance

*Blend of peppermint, chamomile, blackberry leaves, ginger, cinnamon bark, licorice root, roses, and marigold.*

Blood Orange

*Blend of Seville oranges, mandarins, blood oranges, tangerine, apple, rose hips, and saffron.*

White Tea
White Ginger with Pomegranate

*A white-tipped tea delicately infused with pomegranate, ginger, and flowers.*

*(10 each)*

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Non-Alcoholic Drinks

Bottled Water
VOSS Sparkling large........................................................................................................(14)
VOSS Sparkling small.........................................................................................................(9)
VOSS Still large................................................................................................................(14)
VOSS Still small...............................................................................................................(9)

Coffee & Espresso
French Press large ...........................................................................................................(16)
French Press small ..........................................................................................................(13)
Espresso .............................................................................................................................(7)
Americano .........................................................................................................................(7)
Macchiato ..........................................................................................................................(7)
Cappuccino .........................................................................................................................(8)
Café Latte ...........................................................................................................................(9)
Café Mocha ........................................................................................................................(9)

Hot Chocolate
Valrhona Dark 70%............................................................................................................(10)

Non-Alcoholic Cocktails
Break the Ice Coconut, Lime, Mint ..................................................................................(10)
Sunset Breeze Orange Juice, Peach, Grenadine, Club Soda ............................................(10)
Green Fever Green Apple, Lime, Cinnamon, Ginger Beer ...............................................(10)

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