DINNER MENU

THE OPENING ACT

ATMOSPHERE WHOLE-LEAF CAESAR SALAD *(D, E)*

heart of romaine leaves, house dressing,
shaved Parmigiano Reggiano, cracked black pepper | 17

ARTISANAL CHOPPED SALAD *(D)*

arugula, balsamic-marinated tomatoes, black currants,
crispy corn, pepitas, shaved Parmigiano Reggiano,
house buttermilk-basil dressing | 19

SPICED ACORN & BUTTERNUT SQUASH BISQUE *(D)*

roasted pepitas, chives, cinnamon-nutmeg crème fraîche | 15

RUSTIC TOMATO BISQUE *(D)*

slow-cooked San Marzano tomatoes, basil oil,
mozzarella, toasted French baguette | 13

THE INTERLUDE

YELLOWFIN TUNA TARTARE* *(S, D)*

scallion-ginger relish, avocado mousse,
aromatic soy sauce, Caribbean chips | 24

BUTCHER'S BEEF TARTARE* *(G, E)*

hand-cut striploin, egg yolk, capers, cornichons, Russian dressing,
pickled mustard seeds, basil oil, batard crostini | 26

CHARRED MEDITERRANEAN OCTOPUS *(N, SF)*

confit baby golden potatoes, farmer's pepper medley,
romesco sauce, herb vinaigrette | 25

JUMBO SHRIMP COCKTAIL *(D, SF)*

citrus cocktail sauce, horseradish crema, charred lemon | 23

Allergy Notice

Please notify your server of any food allergies or dietary restrictions. We'll do our best to accommodate. Our kitchen handles common allergens and cannot guarantee a completely allergen-free meal.

Allergen Key

D = Dairy | E= Egg | G = Gluten
N = Nuts | S = Soy | SF = Shellfish

***Raw Food Notice**

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

DINNER MENU

THE HEADLINER

✦ *Served with chef's vegetable of the day*

SIX-OUNCE SEARED FILET MIGNON* *(D)*

pommes purée, Cabernet-mushroom demi-glace | 49 ✦

HALF ROASTED BONE-IN DUCK *(D)*

pommes purée, dark cherry-orange reduction | 46 ✦

WILD-CAUGHT BLACK GROUPER FRANÇAISE *(G, D, E)*

pommes purée, tomato lemon-caper beurre blanc | 47 ✦

SEARED AUSTRALIAN LAMB CHOPS* *(D, N)*

roasted parsnip purée, romesco sauce | 44 ✦

ATMOSPHERE SIGNATURES

These dishes are available in limited quantities each evening

BEEF WELLINGTON* *(D, G, E)*

6oz seared center-cut filet mignon, topped with a roasted mushroom duxelles, wrapped in prosciutto and puff pastry dough and baked golden brown to order | 66 ✦

WHOLE MAINE LOBSTER BUCATINI *(D, G, E, SF)*

roasted whole Maine lobster, hand-pulled lobster meat, blistered tomatoes, bucatini, basil pistou cream sauce | 49

48-HOUR-MARINATED MISO CHILEAN SEA BASS *(S, D)*

miso-sake glaze, roasted carrot purée, garlic-braised spinach, pickled carrots | 49

FIOCCHETTI PEAR PASTA *(G, D)*

pear and four-cheese stuffed purses, gorgonzola cream sauce, crispy prosciutto flakes, shaved Parmigiano Reggiano, fresh herbs | 28

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