

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 ◆

SALMON WELLINGTON (D, G, E)

Center-cut Faroe Island salmon layered with a spinach-basil béchamel, paired with champagne sabayon and smoked salmon roe, wrapped in golden puff pastry and baked golden brown to order | 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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