

MR. EDISON

Oysters AND CAVIAR

EDISON CAVIAR UNDER GLASS

egg yolk jam, crème fraîche, chives,
savory madeleines

SIBERIAN | ROYAL

EDISON MEETS ROCKEFELLER (4)

fines herbs butter, Mornay, guanciale

OYSTERS ON THE HALF SHELL (4)

lemon Italian ice 22 **caviar blackout*

CAVIAR DIP

house made ranch gaufrettes

Small PLATES

DEVILED EGGS

spicy tuna tartare, togarashi, fresh wasabi, jalepeño, tempura crunch

KOREAN FRIED OYSTERS (4)

chicken salad, kimchi

LE BEC-FIN CRAB GALETTE

orange braised endive, sherry vinegar

BLUE CORN DUSTED SOFT SHELLED CRABS

mole verde

BEEF TARTARE

quail egg, tallow crisps

TUNA CARPACCIO

avocado, melon, Jimmy Nardello peppers

EDISON ROASTED BEET SALAD

whipped chevre, red oak, baby gem, champagne vinaigrette, pickled daikon

SEARED FOIE GRAS

pistachio cherry pie

POACHED COLOSSAL SHRIMP

white cocktail sauce

OUR JIMMY'S MILAN SALAD

poached shrimp, sweet gem lettuce, baby iceberg, eggs, bacon, tomato, tomato aioli

GRILLED BROCCOLINI

black garlic vinaigrette

HONEY TRUFFLE SALMON

ponzu

5 OZ. FILET

au poivre

BUCATINI POMODORO

vegan parmesan

BURRATA, MELON, & PROSCIUTTO

pistachio, melon vinaigrette

BUFFALO MILK RICOTTA RAVIOLI

fresh tomato

LOBSTER TORTELLINI

shellfish Américaine, fennel cream

House **BAKED
BREAD**

WARM MILK BREAD

house cultured butter

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



Grand Plates

FOR TWO

LE PANETIÈRE'S ROASTED HALF DUCK

confit leg, orange sauce, leek hay

BONE IN VEAL CHOP MILANESE

chopped lettuce salad

LOBSTER THERMIDOR

sauce Américaine & Mornay

WHOLE ROASTED BRICK CHICKEN

vinegar peppers

LAMB CHOPS

French curried carrots two ways, mint

CHILEAN SEA BASS

succotash, corn butter

GRILLED WHOLE DORADE

our farm condiment, lemon

18 OZ. BONE IN NEW YORK STRIP

bordelaise, bone marrow

**additions: Jimmy Nardello peppers & gorgonzola dolce
roasted porcini*

Sides

GLAZED MUSHROOMS AND ONIONS

BLISTERED SHISHITOS & AOILI

CREAMED SWISS CHARD

SUCCOTASH

FRITES

Desserts

CARROT CAKE

butter and pecan ice cream, caramel sauce,
candied carrot

ZEPPOLIS

creme anglaise, chocolate sauce,
lemon curd

COCONUT CAKE

pineapple sorbet, berry coulis

CRÈME BRÛLÉE

vanilla bean custard, seasonal fruit, whipped cream

ICE CREAM

vanilla, chocolate, pistachio, lavender, banana caramel swirl

SORBET

chocolate, mixed berry, mandarin, crème fraîche

POT DE CRÈME

kirsch cherries, coffee ice cream,
chocolate crunch

