

MR. EDISON

Oysters AND CAVIAR

EDISON CAVIAR UNDER GLASS

traditional garnishes, savory madeleines

SIBERIAN | ROYAL

EDISON MEETS ROCKEFELLER (4)

fines herbs butter, Mornay, guanciale

OYSTERS ON THE HALF SHELL (4)

lemon Italian ice **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

BEEF TARTARE

quail egg, tallow crisps

5 OZ. FILET

cognac cream au poivre

WAGYU TATAKI

fresh wasabi, yuzu ponzu (4oz)

BURRATA, MELON, & PROSCIUTTO

pistachio, melon vinaigrette

OUR JIMMY'S MILAN SALAD

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

EDISON ROASTED BEET SALAD

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

POACHED COLOSSAL SHRIMP

white cocktail sauce

HONEY TRUFFLE SALMON

ponzu

TUNA CARPACCIO

avocado, melon, Jimmy Nardello peppers

BLUE CORN DUSTED SOFT SHELLED CRABS

mole verde

JUMBO LUMP CRAB CAKE

colossal crab-mango salad, soy butter

BUCATINI POMODORO

vegan parmesan half/full

BUFFALO MILK RICOTTA RAVIOLI

fresh tomato half/full

SEARED FOIE GRAS

pistachio cherry pie

House

BAKED
BREAD

WARM MILK BREAD

house cultured butter

**parties of six or more are subject to an automatic service fee of 20%*

Grand PLATES

LE PANETIÈRE'S ROASTED HALF DUCK

confit leg, orange sauce, leek hay

ROASTED 14 OZ VEAL CHOP

apricots, cipollini onions, cocoa nibs, Madeira wine sauce

WHOLE ROASTED BRICK CHICKEN

vinegar peppers

LAMB CHOPS

French curried carrots two ways, mint

WILD COLUMBIA RIVER KING SALMON

10am Farm tomatoes, confit yellow bell peppers, romesco

BUTTER POACHED LOBSTER

sauce Américaine

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*

Sides

STEAMED ASPARAGUS, WHIPPED HOLLANDAISE

BAKED CRAB AU GRATIN STUFFED POTATO

caviar blackout

MACARONI GRATIN, PARMESAN CRUMBLE

GLAZED MUSHROOMS AND ONIONS

BLISTERED SHISHITOS & AIOLI

GRILLED BROCCOLINI

SUCCOTASH

FRITES

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

Desserts

CARROT CAKE

butter and pecan ice cream, caramel sauce, candied carrot

TIRAMISU

mandarin orange ice cream, chocolate ganache, raspberry

COCONUT CAKE

pineapple sorbet, berry coulis

CRÈME BRÛLÉE

vanilla bean custard, seasonal fruit, whipped cream

PEANUT BUTTER CHOCOLATE TART

feuilleté crunch, mousse, nut brittle, salted caramel ice cream

BANANA TRES LECHES

bruleed bananas, whipped cream, Nutella ice cream

ICE CREAM & SORBET

assorted selection

