



THE RAW BAR

COCKTAILS

- **Moscow Mule**/ Belvedere Vodka/ Ginger/ Lime/ Soda
- **Hemingway Daiquiri**/ 10 Cane Gold Rum/ Lime/ Grapefruit/ Maraschino Liqueur
- **Gold Rush**/ Elijah Craig Bourbon/ Lemon/ Honey
- **Mad Man Cosmopolitan**/ Appleton VX Rum/ St. Germain/ Clementine/ Ginger
- **St. Hilaire**/ Cava/ Elderflower Liqueur/ Lemon Peel
- **Cognac "75"**/ Cognac/ Lemon Juice/ Sugar/ Champagne
- **North of Easy**/ Calvados/ Ginger/ Molasses/ Cinnamon
- **Southside**/ Plymouth Gin/ Lime Juice/ Sugar
- **Red Velvet**/ Framboise Lambic/ Champagne
- **White Russian Munich Style**/ Russian Standard Vodka/ Fair Coffee Liqueur/ Cream

SNACKS

CRUDO

Crab Toasts*/ Dungeness Crab/ Taggiasca Olive Vinaigrette/ Shaved Fennel \$5.25

Crispy Calamari*/ Pickled Chili Rings/ Fresno Chili Aioli \$5.25

Imported Hams

Mangalica/ 12 months \$8.50

Serrano/ 18 months \$6.50

A Selection of Artisanal Cheeses

\$5.00

Tête De Moine/ Membrillo Quince Paste

Cave-aged Cloth-bound Cheddar/ Fig-Date Bread

Bayley Hazen Blue/ Candied Walnuts

CRUDO

Salmon Tartare* / Bonito Aioli/ Easter Egg Radishes/ Fresh Yuzu Juice	\$ 6.00
Tuna Crudo* / Cured Green Tomatoes/ Avocado/ White Soy Marinade	\$ 7.00
Black Bass Ceviche* / Soy Bean/ Habanero Vinaigrette/ Lime Essence	\$ 7.00
Fluke Crudo* / Cracked Coriander/ Cucumber and Scallion Marinade	\$ 6.50

SHELLFISH

Oysters on the Half Shell*	MP/ea
Prawns*	\$8.00/three
Littleneck Clams*	MP/ea
½ Maine Lobster*	MP
Seafood Plateau* / Oysters/ Prawns/ Littleneck Clams/ Chilled ½ Lobster/ Black Bass Ceviche/ Spicy Mustard Dressing/ Cucumber Chili Mignonette/ Cocktail Sauce/ For Two Persons	\$35.00/pp
Mussels Tom Ka Gai* / Chicken Confit/ Romanesco Sauce/ Red Chili/ Baguette	\$7.50

DESSERTS

Warm Chocolate Flourless Cake/ Stracciatella Ice Cream/ Chocolate and Raspberry Essence/ Coco Nibs	\$ 5.00
Lemon Meringue Tart/ Crushed Blueberries/ Crème de Cassis Sorbet/ Candied Lemon	\$ 5.00
Bergamont Tea Panna Cotta/ Strawberry Sorbet/ Blackberries/ Fresh Mint	\$ 5.00
Apple Strudel with Cardamom/ Aged Cheddar Cheese/ Whiskey Sauce/ Quark Gelato	\$ 5.00
Housemade Sorbets/ Crème De Cassis Sorbet/ Strawberry Sorbet/ Coconut Sorbet/ Galette Tuile	\$5.00
Petits Fours/ Raspberry Paté Fruit/ Chocolate Sea Salt Cookie/ Dark Chocolate Whiskey Truffle	\$5.00

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