



Established 2010

salumi+cheese.

- PROSCIUTTO \$8
- MORTADELLA \$7
- CHORIZO PICANTE \$8
- DUCK PROSCIUTTO \$7
- CHARCUTERIE OF THE DAY \$7
- LEONORA, ESP \$8
- BRILLAT SAVARIN, FR \$8
- PARM "THE KING", IT \$7
- GORGONZOLA DOLCE, IT \$7
- CHEESE OF THE DAY \$8

GRAND PLATEAU 55

Chef's Selection of the Above.

appetizers.

- OYSTERS ROCKAFELLA \$19
Prosciutto • Kale • Hollandaise
- SHRIMP \$14
Calabrian Chili • Garlic • Olive Oil
- OCTOPUS \$17
Parsnip Butter • Winter Citrus • Mint
- BRUSSELS SPROUTS \$13
Bresaola • Horseradish • Cheese
- ENDIVE SALAD \$13
Boquerones • Apple • Sunflower Seeds • Walnut Oil
- FOIE GRAS \$18
Chestnuts • Spice Apple Cake • Huckleberry
- STEAK TARTARE* \$14
Quail Egg • Capers • Purple Potato
- FARM LETTUCES \$12
Champagne Vinaigrette • Gorgonzola • Nuts
- SOUP \$9

pasta.

-MID COURSE /LIGHT MEAL-

- TAGLIATELLE \$23
Taleggio • Slow Poached Egg • Kale • Truffle
- CHESTNUT AGNOLOTTI \$24
Stracciatella • Fall Spice • Prune • Kale

Supplement Winter Truffles
\$18

land+sea.

- SKATE \$32
Sunchoke • Apple • Pumpkin
- SALMON* \$27
Sweet Potato Rösti • Mushrooms • Endive
- MUSHROOM RISOTTO \$25
Forest Mushrooms • Sherry • Parmigiano Reggiano
- SIGNATURE BURGER* \$17
Prosciutto • Manchego • Tomato • Fries
- DUCK CASSOULET \$34
Tarbais Beans • Pork Belly • Black Garlic Sausage
- PORK TENDERLOIN* \$30
Clams • Red Pepper Nage • Coriander • Potatoes
- NY PRIME SIRLOIN* \$39
Fingerlings • Celeriac • Poblano Relish

HAPPENINGS

- SUNDAY BRUNCH 11-3pm
- DOLLAR OYSTERS WEDNESDAY
- OPUS DINNER SERIES 2018

*Please inform our staff of any allergens you may have prior to ordering a bite to eat.
*Consuming raw and undercooked items can lead to a foodborne illness

THANK YOU TO THOSE WHO PROVIDED US WITH THE BOUNTY WE WERE ABLE TO SERVE YOU WITH TODAY:
NEW HARMONY FARMS, BREEZY HILL FARM, GREENLAW FARM, TASTY DUCK , DUNKS MUSHROOM CO. BROWNE'S TRADING + KINNEALY MEATS..