

First

Warm Mizuna Salad

blistered shito/ roasted trumpet mushrooms/ bonito aioli 12

Asparagus Soup

preserved lemons/ charred asparagus/ tarragon cream 11

Ocohanock Creek Oysters

mignonette 9

Baywater Greens Cherry Tomato Salad

avocado purée/ torn herbs/ feta/ ver jus reduction 9

Baby Beets

green goddess yogurt/ shaved radish/ rye crumb/ heirloom carrot 13

Charred Deckle

leak soubise/ sweet corn & mizuna sauté/ sweet vermouth 16

Seared Foie

shortbread/ Kumquat/ Miso Butter Scotch 18

Butter Poached Lobster

lentil/ saffron/ honey/ daikon 18

Suggested Pairing - Talley, 'Estate', Chardonnay, Arroyo Grande 2015 16

Second

Halibut

farro/ chanterelle/ harissa/ citrus broth 34

Ribeye

fire roasted potato/ crispy bok choy/ chimichurri 38

Octopus

vichyssoise/Chard Endive/Beet Puree/Olive Crumble 32

Seared Scallop

vanilla cured/ shaved fennel/ poached carrot/ espelette/ rosemary 33

Pappardelle

pork ragu/ corn puree/ herb salad/ chili oil 26

Lavender Duck

wheat berries/ braised greens/ turnips/ confit oyster mushrooms 32

Suggested Pairing - Stolpman, Estate Syrah, Ballard Canyon, California 2016 17

vegan and gluten free options available upon request.

CUVÉE
Ray

WINE BAR  RESTAURANT