

From the heart...

WARM FRENCH BAGUETTE, SALTED NORMANDY BUTTER, FOR THE TABLE, 10

JAPANESE HAMACHI “CEVICHE” CARROT, RADISH AND CUCUMBER, YUZU AND OLIVE OIL 19

BEAU SOLIEL OYSTERS, NEW BRUNSWICK, TRADITIONAL CONDIMENTS 21

A GARDEN OF ASSORTED LETTUCES, CAESAR DRESSING OF GALIC & LEMON, PINE NUT & CAPERS 16

A WARM WINTER SOUP OF LOCAL CELERY ROOT, PINK LADY APPLE AND FENNEL 14

LOCAL FARM EGG, SOFT SCRAMBLE, OSCETRA CAVIAR, FRESH CRÈME, CHIVES 32

SHELLFISH PLATTER, MAINE LOBSTER, MUSSELS, MEXICAN PRAWNS, MER BLEU OYSTERS, CRAB MP

GRILLED CHEESE, GJUSTA SOURDOUGH, READING FARMS RACLETTE, PERIGORD BLACK TRUFFLE 28

HALIBUT, NORWEGIAN WATERS, SMOKED MUSHROOM, CARROT, WILD WATERCRESS, LEMON 42

PRIME FILET OF BEEF, ROASTED ARTICHOKE, SHIITAKE, POTATO PUREE, TRADITIONAL SAUCES 46

MAINE LOBSTER PASTA, 1.5 # LIVE LOBSTER, YUZU & BROWN BUTTER DASHI, VAUDO VAN 46

COTE DE BOEUF, 36 OZ DRY AGED PRIME BEEF, GAREDN VEGETABLES, POTATOES AND SAUCES MP

AN ORGANIC MARY’S CHICKEN, SMOKED ON THE GREEN EGG, CONDIMENTS TO SHARE 62

BREAD, BEEF AND BUTTER: 40 DAY DRY AGED NY, HAND CHURNED BUTTER, WARM BAGUETTE 44

SNAKE RIVER FARMS WAGYU “CAP,” MEAT, COASTAL FAMRS CHARRED BITTER GREENS MP

JOHN DORY FROM NEW ZEALAND, A POTATO & ONION PUREE, BLACK TRUFFLE & CELERY 48

A TASTING MENU- OYSTERS, EGGS & CAVIAR, JOHN DORY, WAGYU, VALRHONA CHOCOLATE

\$125 PER PERSON

SALT WELCOMES YOU ON THIS VERY SPECIAL DAY. WE HAVE PREPARED YOUR FOOD FROM THE
HEART, SERVED WITH LOVE AND KINDNESS. WE HOPE YOU CAN FEEL IT.
LOVE CONQUERS ALL.