

COCKTAILS

Signature Aged Negroni ~ <i>Table Service</i>	25
Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	18
Rose of Sharon <i>Ancho Infused Vodka, Suze, Hibiscus Tea, Pomegranate, Lime</i>	19
Cosmopolita <i>Tried & True Vodka, Pomegranate, Lime</i>	19
Bell Pepper Martini <i>Lemongrass Infused Gin, Dry Vermouth, Red Pepper, Lemon</i>	20
Spiced Plum Margarita <i>Arquitecto Tequila, Lime, Spiced Plum</i>	20
Pear Swizzle <i>Plantation Pineapple Rum, Pear, Pineapple, Orange</i>	19
Banana Old Fashioned <i>Banana Infused Ron Zacapa 23 Rum, Angostura Bitters</i>	22
Concord Whiskey Sour <i>Mackintosh Blended, Rosso Vermouth, Concord, Lemon</i>	20
Rosé Sangria <i>Torresella, Strawberry, Grapefruit, Green Apple, Grape</i>	19

JUICES AND MOCKTAILS

Spiced Plum Soda	12
Lychee Raspberry Soda	12
Basil Lemonade	12
Mango Spritz	12
Fresh Coconut	12
Juice of The Day	12

SPARKLING TEA

Osmanthus Sencha with Passion Fruit	12
Pearl of Orient with Lychee	12
Earl Grey, Lavender with Strawberry	12
Chamomile Dream with Apple	12

DRAUGHT BEER

Brickhead Pilsner	16
Road Hog IPA	16

BOTTLE BEER

Summer Ale Stolen Boat	14
O'Hara's Irish, Stout	17

WINE BY THE GLASS / CARAFE

Champagne	Gls
NV Billecart-Salmon Brut Réserve ~ 40% Pinot Meunier 30% Pinot Noir 30 % Chardonnay	23
NV Taittinger Brut Réserve Brut ~ 48% Pinot Noir 37% Chardonnay 15% Pinot Meunier	18
Sparkling	
NV Bolla Prosecco Superiore di Valdobbiadene Brut NV ~ 100% Glera Veneto, Italy	16
White	Gls /CrF
2018 Neumeyer Finkenberg Pinsons Riesling Alsace, France	21 / 60
2018 Francis Blanchet Pouilly Fumé Kriotine Sauvignon Blanc Loire Valley, France	23 / 62
2020 Como Estate Reserve Chardonnay Margaret River, Australia	24 / 68
2020 Luna Estate Pinot Gris Martinborough, New Zealand	19 / 54
Rosé	
2020 Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault Provence, France	20 / 56
Red	
2016 Avignonesi Vino Nobile di Montepulciano Sangiovese Tuscany, Italy	25 / 70
2018 Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	26 / 71
2018 Château de Beaucastel Côtes-du-Rhône Coudoulet Rouge Rhône Valley, France	23 / 62
2018 Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Chile	22 / 60
Sweet	Gls
2016 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, France	18
2017 Bila-Haut M. Chapoutier Banyuls Rimage Grenache Noir Languedoc-Roussillon, France	22



SOMMELIER SELECTION BY THE GLASS

Poured with Coravin Wine Preservation System

White

2018 Château Simone Palette Blanc Clairette Grenache Blanc Provence, France	43
2019 Vincent Bouzereau Meursault Burgundy, France	45
2019 Far Niente Chardonnay Napa Valley, USA	59

Red

2012 Château Lagrange Les Fiefs de Lagrange Saint-Julien, France	40
2017 Domaine Comte Senard Aloxe-Corton Jules Burgundy, France	46

Sweet

2007 Baron Bornemisza Tokaji Aszú 6 Puttonyos Tokaji, Hungary	42
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TASTE OF DEMPSEY Chef's Tasting Menu for 2

Egg Toast Caviar
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze
Taittinger Brut Reserve NV

Stracciatella, Grapes, Figs, Thyme Infused Honey, Toast
Octopus a la Plancha, Green Olive-Citrus Dressing, Capers, Mint and
Arugula
Tagliatelle with Artichokes, Shiitake, White Wine Butter and Basil
Maison Chanzy Bourgogne Blanc Les Fortunes 2019

Spice Crusted Red Snapper, Sweet and Sour Broth
Black Tyde Striploin, Potato Gnocchi, Brussel Sprouts and Sage
Aequorea Seafarer Pinot Noir 2015

Apple Cinnamon Cake with Apple Sorbet
Warm Chocolate Cake with Vanilla Ice Cream
Chateau Roumieu Haut Placey Sauternes 2016

120++ per person
Wine Pairing 70++ per person

CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	18
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Steak Tartare, Fries	35

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Butternut Squash Minestrone	15
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs	18
Stracciatella, Grapes, Figs, Thyme Infused Honey, Toast	28
Crab Salad, Avocado, Russian Dressing	26
Octopus a la Plancha, Green Olive-Citrus Dressing, Capers Mint and Arugula	28
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18
Seared Foie Gras, Poached Persimmon, Lime, Shiso	30

SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	20
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	26
Tender Fall Vegetables and Green Curry	25

PASTA

Tagliatelle with Artichokes, Shiitake, White Wine Butter and Basil	26
Tagliolini with Crab, Cherry Peppers and Mint	33
Rigatoni with Meatballs, Smoked Tomato	28

PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	18
Black Truffle and Fontina Cheese	36
Fresh Figs and Prosciutto	32

FISH

Roasted Salmon, Kombu Herb Butter, Fingerling Potatoes and Bok Choy	35
Spice Crusted Red Snapper, Sweet and Sour Broth	36
Seared Scallops, Brussel Sprouts, Smoked Bacon, Grainy Mustard Sauce Pear and Chervil	40
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	40

MEAT

Crackling Chicken, Spinach, Habanero Sauce	26
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula	28
Prosciutto Wrapped Pork Chop, Wine Glazed Mushrooms	44
Roasted Lamb Chop with Smoked Chili Glaze and Broccoli Rabe	48
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32
Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi Brussel Sprouts and Sage	75

SIMPLY COOKED (all served with Shishito and Sriracha Foam)

Tiger Prawns	37
Norwegian Salmon	32
Mauri Lamb Chops	45
Black Tyde Striploin	65
Westholme Beef Tenderloin	72

SIDES

Potato Purée or French Fries	8
Roasted Cauliflower, Golden Crumbs, Fried Egg	15
Brussel Sprouts, Chilies, Mint, Aged Pecorino	12
Broccolini, Lemon, Garlic, Parmesan	12

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien