



In accordance with the season and availability, Andrew Weissman and his team propose:

Appetizers

CHARCUTERIE

pickles, sweet & sour mustard, baguette
\$18 for 3 pieces / \$21 for 5 pieces

CHEESE

house-made jam, honeycomb
\$27 for 3 pieces / \$45 for 5 pieces

OYSTERS ON THE HALF SHELL
mignonette, horseradish, pickled peppers

MARKET PRICE

SPRING PEA RISOTTO
\$18.00

RABBIT & GNOCCHI

braised rabbit leg, wild mushrooms, sherry sauce
\$21.00

PEEKY TOE CRAB MEAT

& CUCUMBER ROLL
gazpacho emulsion
\$27.00

PAN-SEARED HUDSON VALLEY FOIE GRAS
rhubarb compote

\$26.00

CRISPY ESCARGOTS

chimichurri aioli, meyer lemon foam, brioche soil
\$17.00

ROASTED LANGOUSTINE TAILS

crab agnolotti, cognac pan sauce
MARKET PRICE

Entrées

ROASTED PHEASANT
wild mushrooms, pan jus
\$36.00

BEEF TENDERLOIN

bone marrow maître d' butter,
potatoes mousseline, Bordelaise sauce
\$48.00

PAN-SEARED SEA SCALLOPS

celery root purée, caramelized apple, brown butter
\$39.00

DOVER SOLE MEUNIÈRE FOR TWO
MARKET PRICE

TEXAS AKAUSHI NEW YORK STRIP

“pommes château,” Roquefort sauce
\$46.00

HALIBUT

braised mushrooms, caviar Champagne beurre blanc
\$46.00

BEET RAVIOLI

shaved brussel sprouts, candied pecans, truffle sauce
\$24.00

ORANGE MISO ATLANTIC COD

wasabi potato purée, fried enoki mushroom
\$38.00

ROASTED RACK OF LAMB

charred eggplant, za'atar labneh
\$52.00

Salads

CLASSIC CAESAR

parmesan tuile, Spanish anchovies
\$14.00

LYONNAISE WEDGE SALAD

lardons bites, quail egg, haricots verts,
fingerling potatoes
\$16.00

*“Welcome to Signature, a culinary love letter to my home town.”
— Andrew Weissman*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity of 20% will be added to parties of 8 or more.

