

DINNER

— ⊕ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖ —

STARTERS

KIMCHI CHICKEN WINGS 19
Korean marinade, kimchi, crispy shallots

MEZZE 21
tzatziki, romesco, beets hummus, grilled naan-bread, za'atar

TUNA TARTARE & SAFFRON 29
crispy capers, yellow tomatoes compote, saffron aioli

CRISPY CALAMARI 23
fava beans purée, mixed greens, chili lime vinaigrette, homemade tartar sauce

MUSHROOM FLAT BREAD 25
grilled naan, truffle mushrooms pâté, Asiago, mixed mushrooms

WINE PLATE 25
hot sopressata, prosciutto, salami, Asiago, Bleu, Brie, fig spread, marinated olives, sourdough toast

ROASTED EGGPLANT & FETA 19
Japanese eggplant, watercress, sumac

BABY ARTICHOKE 19
tomato concasse, vincotto

ADD SEASONAL TRUFFLES
FORAGER'S PRICE

SANDWICHES & BURGERS

served with a choice of french fries or house salad

L'ADRESSE BURGER WITH CHEESE 23
8oz Black Angus meat blend, choice of: American, cheddar, Gruyère, Boston lettuce, tomato, onion, relish, potato bun

LOBSTER ROLL 29
yuzu mayo, shiso, crystal wasabi, soy salt

SOUPS

TRUFFLE MUSHROOM SOUP 17
mushrooms broth, shaved truffle, puff pastry

BORSCHT 18/10
a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

SIGNATURES

SYRNIKI 21
cottage cheese pancakes, crème fraîche, mint

PELMENI 27
veal dumpling, salsa, crème fraîche

TRUFFLE BURGER 38
8oz Black Angus patty with truffle paste, balsamic onions, Gruyère, sriracha aioli, arugula, shaved truffle, potato bun, truffle fries

CHILEAN SEA BASS TIRADITO 32
herbs semi cured, watercress, aji amarillo, yucca chips

TAGLIARDI TRUFFLE ASIAGO 42
homemade pasta, Regianno broth, shaved truffle

WAGYU TARTARE & BONE MARROW 35
wagyu, onion marmalade, bone marrow, shaved truffle

SALADS

add chicken 7

shrimp 9

yellowfin tuna 11

steak 12

grilled beyond burger patty 11

salmon filet 16

burrata 12

KALE CRISPY SALAD 21
crispy red quinoa, asparagus, apple glaze

GRILLED LOBSTER SALAD 33
half lobster, yuzu butter, avocado, grape tomatoes, cucumber

BURRATA AND TOMATOES 25
heirloom tomatoes, grilled peach, basil pesto, balsamic glaze

CAESAR SALAD 19
baby romaine, Reggiano dressing, Parmesan crackers, parsley

BEETS SALAD 25
quinoa, goat cheese croquettes, honey champagne vinaigrette

SEA

SALMON OVER RICE 32
Basmati rice, mix herbs, roasted broccolini, paprika whipped cream

MEDITERRANEAN BRANZINO 36
fregola, fava beans, roasted peppers, morels, baby fennel

CHILEAN SEA BASS 45
miso glazed, Campania tomatoes, truffle baby potatoes

SEARED SEA SCALLOPS 42
truffle cauliflower purée, hazelnut, brown butter, vincotto

LAND

STEAK FRITES 41
NY strip, truffle fries, Beurre Maître D'

LAMB CHOPS 42
Moroccan rub, heirloom tomatoes, tzatziki, chickpeas

ROASTED CHICKEN 33
creamy mashed potatoes with truffle, sun dried tomatoes, seasonal mushrooms

DUCK MAGRET 45
honey crusted, cashew puree, currants sauce

WAGYU HANGER STEAK 45
grilled tomatoes, spring onions, grapefruit chimichurri

PASTA

MUSHROOM RISOTTO 32
seasonal mushrooms, porcini broth, truffle cream

BOAR RAGOUT PAPPARDELLE 33
slow braised, 24 month aged Parmesan, homemade pasta

BURRATA PASTA 27
linguini, Campania tomatoes

PAN FRIED GNOCCHI & VEGGIES 27
seasonal veggies, charred corn, lemon butter

SIDES

TRUFFLE FRIES 9

CAULIFLOWER PURÉE 9
with truffles

ROASTED VEGGIES x
baby fennel, snow peas, broccolini, asparagus, pine nut currants dressing.

CREAMY MASHED POTATOES 8

BRUSSELS SPROUTS 10
Chinese sausage, pesto, chili lime vinaigrette



WINE BY THE GLASS

Sparkling Wine
PROSECCO VALDOBBIADENE GIALL'ORO
RUGGERI 15 / 70
Veneto / Italy

ROSE "PHILOSOPHY" EXTRA DRY
15 / 65
Veneto / Italy

White
SAUVIGNON BLANC
L'ESCARPE 17 / 75
Sancerre / France

PINOT GRIGIO
VILLA DE MORESCHI 15 / 55
Bardolino / Italy

CHARDONNAY
CARVING BOARD 15 / 55
California / United States

FURMINT
AFFINITAS FURMINT 15/65
Tokaj-Hegyalia / Hungary

Rosé
VALLE DE PINS 15 / 70
Cotes de Provence / France

Red
GRENACHE, SYRAH 15 / 65
COTES DU RHONE ST. ESPRIT DE LAS
FRERES
Rhône / France

MALBEC
ACHAVAL FERRER 15 / 70
Mendoza / Argentina

PINOT NOIR
LA FOLLETTE 18 / 80
California / United States

CABERNET SAUVIGNON
HIDDEN VINES 17 / 75
Napa Valley / United States

MONTEPULCIANO D' ABRUZZO
JASCI & MARCHESANI 15 / 65
Abruzzo, Italy

COCKTAILS

GINGER SMASH 15

MOSCOW MULE 16

NEGRONI 16

L'ADRESSE

OLD FASHIONED 16

APPLE HOT TODDY 12

IRISH COFFEE 12

NO NAME 18
Amaro Montenegro, Bianco
vermouth, Luxardo, parsnip
juice, orange juice

SEA BUCKTHORN SOUR 18
Bourbon, egg white, house
made sea buckthorn syrup

WHISPER IN THE WIND 18
Chamomile mezcal, scotch
whiskey, Aperol, egg white,
house made pineapple syrup

SUNDAY NEGRONI 18
Botanist Islay Dry gin, Amaro
Montenegro, extra dry
vermouth

EAU DE LAVANDE 18
Modagor gin infused with
lavender, egg white, honey
syrup

LOVE TAG 18
Gin, mezcal, bianco vermouth,
strawberry, lemon juice

SECRET LOOK 18
Blanco tequila, amaro
Montenegro, grapefruit juice,
house made pineapple syrup

SACRED FLAME 18
Blanco tequila, white rum,
sweet vermouth, raspberry,
lemon juice

FALL MARGARITA 18
Mezcal infused with
chamomile, Grand Mariner
liqueur, house made ginger
syrup

HIBISCUS MEZCAL SOUR 18
Mezcal infused with hibiscus,
lemon juice, honey syrup, egg
white

COLD BREW MARTINI 16
Vodka, coffee liqueur, caramel

BOTTLED BEER

United States
FOUDERS PORTER 9

RACER 5 IPA 9

DOC'S DRAFT ORIGINAL HARD
APPLE CIDER 9

Belgium
TRIPEL KARMELIET 9
BLANCHE DE BRUXELLES 9

Germany
WEIHENSTEPHANER ORIGINAL 9

France
METEOR PILSNER 11

DRAFT BEER

United States
ROTATING SELECTION 9

⇒ 98 'H95'
PLAIN ICED TEA 5

GOJI BERRY 9

RASPBERRY & LEMONGRASS 9
Juicy and relaxing mix
with passion fruit

⇒ 98 '7C: : 99
RASPBERRY COFFEE 8

THAI COFFEE 8
Coconut, condensed milk

BUMBLE 8

SWEET COFFEE
RAF COFFEE 9
Moscow's bestseller –
coffee with the taste and texture of
melted ice cream

LATTE HALVA 9
Another Moscow favorite with a
homemade sauce of halva and
sesame

H95G'K #KCI H'H95'
SEA BUCKTHORN 16
Passion fruit, sea buckthorn
berries, Asian spices

GINGER 14
Warming tea with ginger and
honey

MINT TEA 8

CHAMOMILE 8

