

Wine by the Glass

Sparkling

Blanc de Blancs Grandial, France nv	16
Brut Rosé Côté Mas, Cremant de Limoux, France nv	18
Champagne Veuve Clicquot nv	30

White

Vermentino Château Minuty, ‘Côtes de Provence Prestige Blanc’ 2023	16
Sauvignon Blanc Sunday Mountain, Marlborough, New Zealand 2023	17
Chardonnay Au Bon Climat, Santa Barbara, California 2023	18
Sancerre Château de Sancerre, Loire Valley, France 2024	23
Chardonnay Bourgogne Blanc, Famille Vincent, ‘JJ’ France 2022	25

Red

Beaujolais Domaine Gaget ‘Côte du Py’, Morgon 2022	16
Côtes du Rhône E. Guigal, Southern Rhône Valley, France 2022	18
Bourgogne Rouge Louis Latour, Côteaux Bourguignons ‘Les Pierres Dorées,’ Burgundy, France 2022	19
Cabernet Blend Leviathan, Napa Valley, California 2022	26
Margaux Château d’Issan, ‘Blason d’Issan’, France 2018	28

Ros

Grenache, Cinsault, Syrah, Rolle Château de Berne, ‘Ultimate’ Provence, France 2024	17
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Half Bottles

Krug Grand Cuvée Champagne, France, nv	175
Sauvignon Blanc Alphonse Mellot, ‘La Moussiere’ Sancerre, France 2023	55
Chablis 1^{er} Cru Simonnet-Febvre 2023	75
Chablis Domaine Laroche ‘Saint Martin’ Burgundy, France 2023	58
Fumé Blanc Grgich Hills, Napa Valley, California 2023	46
Pinot Noir Louis Latour, Burgundy, France 2022	50
Cabernet Sauvignon Château Montelena Estate, Napa Valley, California 2019	220
Cabernet Sauvignon Shafer ‘One Point Five’, Napa Valley, California 2021	130

Ask About Our Daily Wine Feature

Cocktails

La Belle et la Bête Tito’s Vodka, 1800 Silver Tequila, Mango, Passionfruit, Lime, Roobios Tea, Red Bull Yellow Edition, Q Mixer Tropical Ginger Beer	20
April in Paris Hendrick’s Gin, Manzanilla Sherry, Raspberry, Rose Nectar, Lemon	20
Lemmy Caution Old Forester Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters	21
Amalfi Breeze Ketel One Vodka, Bacardi Rum, Aperol, Strawberry, Lime	18
Saint-Tropez Hennessy VS, Lime, Melon, Mint, Q Mixers Ginger Beer	20
From Monte Carlo, with Love Mount Gay Rum, Green Chartreuse, Maraschino, Lime, Pineapple	22
Masculin Féminin 1792 Bourbon, Genepy Alpes, Sweet Vermouth	21
New Bisou Bisou Lemongrass-Ginger Infused Ketel One Vodka, Green Apple, Q Mixers Elderflower Tonic	21
Barcelonette Dos Hombres Mezcal, Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime	22
C’est La Vie Belvedere Vodka, Elderflower, Strawberry, Lemon, Red Bull Sea Blue Edition	21
San Simón Cazadores Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime	21

Luxury Selections

Sgroppino served table side Sorento Lemon Sorbet, Absolut Vodka, Blanc De Blancs	21
An Affair to Remember Belvedere Lake Bartęzek Single Estate Rye Vodka, Olive Brine, Beausoleil Oyster, White Sturgeon Caviar, Gold Leaf, Deconstructed Castelvetro Olive	34
Riviera Nights Código 1530 Reposado Tequila, Amaretto, Aperol, Lime	26

Zero Proof

Nozeco Spritz Citrus Blend, Non-Alcoholic Bubbles	16
Passion Spritz Seedlip Grove, Passionfruit, Mango, Red Bull Yellow Edition	16
January in Paris Seedlip Grove, Raspberry, Rose Nectar, Lemon	16

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

Chefs: Ralph Scamardella, Jason Hall, Alec Zohni

Happy Valentine's Day

"Thank you for choosing to celebrate Valentine's Day with us. This menu is thoughtfully designed for sharing."

Potato Chip Omelette*37

"The Only" White Sturgeon Caviar, Crème Fraîche

Appetizers

1/2 Dozen Oysters* Mignonette & Fresh Lemon

Globe Artichoke Potato Confit, Mint, Sauce Verte, 50yr Balsamic

Salade Verte Red Radish, Petite Pois, Cucumbers, Sherry Vinaigrette

Yellowfin Tuna Cru* Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve

Wagyu Steak Tartare* Horseradish, Olive Tapenade, Gaufrette Chips

Lioni Burrata Roasted Peppers, Lemon Thyme, Chickpea Beignets

King Prawns à la Plancha Calabrian Chili Butter, Bottarga, Amalfi Lemon

Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Entrées

Rôtisserie Chicken a la Moutarde Chanterelles, Watercress, Shoestring Potatoes

Faroe Island Salmon Pancetta, Savoy Cabbage, Tarbais Beans, Vin Jaune

Atlantic Halibut Black Trumpet Mushrooms, Romanesco Cauliflower, Marcona Almonds

Maine Lobster Rigatoni Squid Ink, Heirloom Cherry Tomatoes, Fino Verde Basi

Black Winter Truffle Fettuccine Échiré Butter AOC, Cracked Pepper

Lamb Chops Merguez, Broccoli Rabe, Fig & Nicoise Olive Tapenade

Filet Mignon Au Poivre 'Paul Bert' Paris Mushroom Duxelle

Prime Aged Ribeye Rotisserie Leek, Bone Marrow, Sauce Verte (supplement 15)

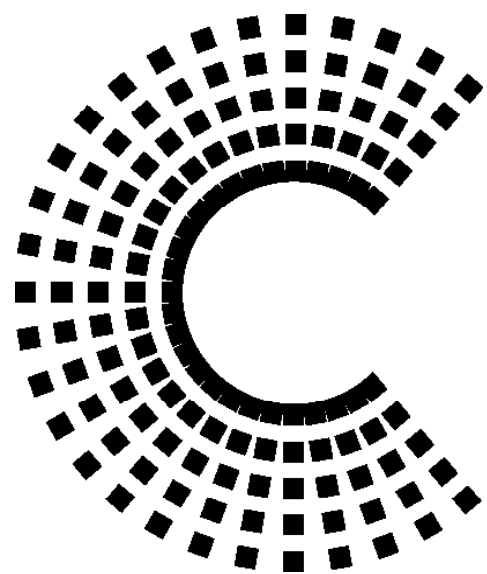
Desserts

Riz Au Lait Citrus, Raspberry-Yuzu Sherbet

Black Forest Gâteau Chocolate Biscuit, Vanilla Ganache, Amarena Cherry

Mamie Chocolate Mousse Hazelnut Praline, Fleur de Sel

Choice of One Freshly Spun Flavor of Ice Cream or Sorbet



Cathédrale

NEW YORK CITY