

THE SAVOY

— AT 21c

for the table

CHILLED MISTY POINT OYSTERS 13

3 per order

SAVOY DINNER ROLLS 10

4 per order

WHITE CHEDDAR RILLETTES 10

hazelnut, sunflower seeds, carrot

VADOUVAN CAULIFLOWER 9

coconut, coriander, lime

GOLDEN KALUGA CAVIAR

1oz 65

yukon gold potato, "french onion"

starters

CRUM'S HEIRLOOM LETTUCES 11

butter milk, black olive, sunflower seed, scallion

DI STEFANO BURRATA 15

apricot, rhubarb, green strawberry, radicchio

AKUSHI BEEF TARTARE 13

brick pastry, xo, mimolette

OXTAIL CROQUETTES 11

red cabbage chow chow

mains

CALABRIAN CHILI PANISSE 25

carrot, black radish, snap peas, lime

LOCH DUART SALMON 32

artichoke, blueberry, english pea, turmeric

ALASKAN HALIBUT 39

lobster-yuzu, raspberry, radicchio, white asparagus

SOFTSHELL CRAB 42

vidalia onion, ramps, apricot

CAMPO LINDO FARMS CHICKEN 31

spring onion, yukon gold potato, prunes, pork

SALT CREEK FARM LEG OF LAMB 36

garbanzo bean, radish, english pea

PIEDMONTESE BEEF HANGER 41

russet potato, green asparagus, ramps

desserts

VANILLA AFFOGATO 8

chestnut, marcel espresso

PISTACHIO CRÈME BRULEE 13

banana, black currant

KEY LIME TART 10

coconut, ginger, black lime

DARK CHOCOLATE 12

cocoa, coffee, mascarpone

ICE CREAMS & SORBETS 7

seasonal assortment



EXECUTIVE CHEF BRANDON BRUMBACK
DIRECTOR OF F&B TAYLOR TANTILLO
CHEF DE CUISINE JOEY ATTWATER
RESTAURANT MANAGER LUKE HOLSINGER
BAR MANAGER VAN ZARR
SOUS CHEF JOHN KENNEDY
LEAD BARTENDER ALEXANDRA GRANT
PASTRY CHEF TIA THROCKMORTON