

# THE SAVOY

— AT 21c

## for the table

### CHILLED MISTY POINT OYSTERS 13

3 per order

### SAVOY DINNER ROLLS 10

4 per order

### CORNMEAL CRUSTED GREEN TOMATO 11

red cabbage, red onion, mustard

### SPRING ONION LABNEH 10

sunflower seed, seasonal crudité

### HONEYDEW & CANTALOUPE 10

prosciutto, mint, tajin

### "THE SAVOY" GOLDEN KALUGA CAVIAR 1oz 65

yukon gold potato, "french onion"

### PRIME RIB OF BEEF 45

fingerling potatoes, horseradish



**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**

## starters

### CRUM'S HEIRLOOM LETTUCES 11

butter milk, black olive, sunflower seed, scallion

### DI BUFALA BURRATA 15

apricot, garbanzo, green strawberry, radicchio

### HAWAIIAN HAMACHI 15

melon, lime, tofu

### AKUSHI BEEF TARTARE 13

green tomato, sorghum, ramp

### MISSOURI MORELS 18

goat cheese, edamame, sourdough

## mains

### CALABRIAN CHILI PANISSE 25

carrot, turnip, snap pea, lime

### WILD STRIPED BASS 34

broccoli, cherry, garlic scapes

### MAINE LOBSTER RAVIOLI 39

ricotta, swiss chard, piquillo pepper

### CAMPO LINDO FARMS CHICKEN 31

spring onion, yukon gold potato, prune, pork

### SALT CREEK FARM LAMB 37

eggplant, lemon, mint, cippolini onion

### PORCINI RUBBED BEEF COULOTTE 41

russet potato, asparagus

## desserts

### GOLDEN MILK AFFOGATO 8

cardamom, black pepper, cinnamon, espresso

### APRICOT CAKE 13

rosemary, tangerine

### DARK CHOCOLATE 13

cherry, walnut

### ICE CREAMS & SORBETS 7

seasonal assortment