

<i>Small</i>	PER	<i>Caviar</i>	PER
LITTLE GEM WEDGE SALAD	\$16	STERLING WHITE STURGEON* 30g ...	\$80
Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon, cherry tomatoes, crispy spanish onion		<i>California</i>	
WINTER BEET & CITRUS RICOTTA SALAD.....	\$16	ADAMAS SIBERIAN OSETRA* 30g	\$95
Local frisee, roasted local golden & red beets, cara cara oranges, spiced roasted walnuts, meyer lemon vinaigrette		<i>Lombardy, Italy</i>	
PAN-SEARED BRUSSELS SPROUTS.....	\$15	MARSHALLBERG OSETRA* 30g	\$98
Sherry vinaigrette, salumi bits		<i>North Carolina</i>	
GRILLED CAESAR SALAD.....	\$15	IDAHO SPRINGS WHITE STURGEON	\$130
Organic romaine hearts, crispy prosciutto, citrus caesar		<i>30g, Idaho</i>	
HOUSE-MADE BUCATINI.....	\$21	FLIGHT OF CAVIAR 90g.....	\$225
Kennett Square mushrooms, house citrus ricotta, lemon, herbs		*Enjoy all three beautiful varieties - all uniquely different and stunning! *served with lemon crème fraîche, chives, red onion, brioche toast points	
PARISIAN GNOCCHI	\$24		
Confit of Long Island Crescent Duck, brown butter, toasted orange zest breadcrumbs			
MOULES FRITES	\$19	<i>Share</i>	PER
Mussels Marseille or Dijon-style, side salad or frites		OYSTER ON THE HALF SHELL	\$MP
RAPINI & CACIOCAVALLO SAUSAGE.....	\$20	Daily east + west coast selections served with classic mignonette	
Italian eggplant purée		*add Caviar (30g)	\$MP
		SMALL CHEF'S BOARD* serves 2-3	\$37
		two cheeses, one charcuterie	
		LARGE CHEF'S BOARD* serves 4.....	\$60
		three cheeses, two charcuterie *seasonal accoutrements + crostini gluten-free crackers available upon request	
		GRILLED BAGUETTE	\$5
		Salted butter	
		LEMON BASIL HUMMUS DIP	\$10
		Housemade crostini	
		WHIPPED FETA	\$10
		Housemade crostini, sweet Hungarian paprika, finished with sesame seed	
		HOUSE-SPICED NUTS.....	\$12
		OLIVES & PICKLES	\$12
		CHICKEN LIVER MOUSSE	\$10
		NANTUCKET- STYLE BLUEFISH PÂTÉ.....	\$13
		Housemade crostini	
		GNOCOCO	\$12
		Herbed fried dough and prosciutto	
		STEAK TARTARE	\$19
		Capers, fresh horseradish, quail egg	
<i>Treat the Kitchen</i>			
SIX PACK - \$16	ROUND OF BOURBON - \$25		PER



cornerstone
WINTER
2023

Cornerstone.
DINNER MENU