

twenty-eight Atlantic Menu

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Spring 2025 Dinner Menu

two-course \$120+; four-course \$145++

FIRST COURSE

Waldorf Salad

Cranberry, Toasted Walnuts, Fried Halloumi, Champagne Vinaigrette

Georges Bank Scallops*

Spring Peas, Oats, Guanciale

Wagyu Beef Cheek

Carrot MousseLine, Stout Glaze, Port Cherries

Seafood Carbonara

Lobster, Guanciale, Shiitake, Corn, Belper Knolle

Yellow Tomato Soup

Pate Brisée, Heirloom Tomato, Feta Espuma

SECOND COURSE

Wagyu Strip Loin*

Charred Scallion, Pepper Coulis, Thumbelina Carrots, Koji Jus

Green Circle Chicken

Pomme Pavé, Morels, Roasted Asparagus, Roast Chicken Jus

Jurgielewicz Duck Breast*

Date Jam, Duck Leg Cassoulet, Celeriac, Frisée, Huckleberry Jus

Chickpea Panisse & Pommes Pavé

Onion Soubise, Confit Garlic Purée, Leek Ash

Roasted Cod

Mussels, Dill, Grape, Lychee, Mushroom, Sourdough

DESSERT

The Green Apple

Brown Butter Mochi, Madagascar Vanilla Bean, Calvados

Pineapple Upside Down Cake

Candied Coconut, Passion Fruit, Compressed Pineapple

Devil's Food

Whipped Ganache, Chocolate Mirror, Velvet Cake

ENHANCEMENTS

28 Oysters Half Dozen*

Geranium, Cucumber, Yuzu Kosho

Artisanal Cheese

Local Honey, Yuzu Marmalade, Cranberry, Lavash

Caviar Service with Traditional Accompaniments

Siberian
Oscietra
Beluga

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. Please inform your server if anyone in your party has a food allergy*

RESERVE NOW

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