

queensyard



APPETIZERS

English Rose / chicken liver & foie gras parfait, bittersweet chocolate & stout, pickled mushroom & pumpkin 19.

Brooklyn Burrata / four cheeses, lemon & thyme cappuccino sauce 19.

Heirloom Beets / French onion soup custard, ricotta salata, tarragon powder 19.

Yellowtail Hamachi / green chartreuse, smoked cucumber & green grapes, dill juices 20.

Slow Grilled Maine Scallop / leek & truffle vinaigrette, parsnip vanilla sauce 26.

Creekstone Steak Tartare / salted kombu, quail egg, ossetra caviar, parmesan toast 30.

BEST OF BRITAIN

Whole Truffle Baked Lancaster Chicken / housemade English muffin, chicken gravy 88.

Dover Sole / chesnut mushroom, pomme purée, rock shrimp, parsley & lemon velouté 95.

recommended to share

MAINS

Perigord Truffle Risotto / 48 month parmigiano reggiano 30.

Long Island Duck Breast / lavender & coriander spiced, earl grey & fig sauce 39.

Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce 39.

Wild Caught Black Bass / twice baked sunchokes with perigord truffle, lemon brown butter sauce 40.

Berkshire Pork Chop / confit satsuma mandarin, sea buckthorn, juniper 36.

Prime Beef Filet / roasted salsify, morel mushroom, sauerkraut 59.

SIDES 8

Steamed Broccolini / lemon zest

Bok Choy / sesame & yuzu dressing

Crisp Green Salad / green goddess

Potato Gratin / nutmeg, cabot cheddar



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