

Menu

STARTERS

Chicory Salad \$27

fine herb vinaigrette, roasted market vegetables, spiced pumpkin seeds, aged comté

Hamachi Crudo \$28

grapefruit vinaigrette, pomegranate ginger salad, house togorashi

Spiced Long Island Duck \$31

blood orange & pink peppercorn marmalade, tokyo turnips, pepperpress, cashews

Brooklyn Burrata \$29

brown butter almonds, blood orange, arugula, pickled meyer lemon, aleppo

Coconut Celery Root Soup \$29

roasted apples, pine nut butter, herb oil

MAIN COURSE

Grilled Pork Loin \$57

root vegetable rösti, rosemary beet purée, caramelized parsnip, pickled red onion jam

Wild Bass \$59

mushroom pho, baby bok choy, hon-shimejis, turnip

NY Strip Steak \$68

sunchoke "tostones," charred broccoli rabe, buttermilk, red wine jus

Spiced Celery Root Steak \$49

This is a description of the item on the menu. List all of the ingredients and details here.

Pan Roasted Halibut \$61

braised leeks, white wine braised fennel, grenobloise, bacon lardon

COCKTAILS

\$29 each

Persephone Spritz

pomegranate, cocchi rosa, casoni, pamplemousse liqueur, prosecco

The Caspian

bourbon, fortified blood orange, demerara, allspice dram, red wine foam

Spruced Up

greenhook gin, green chartreuse, zirbenz, rosemary syrup, genepy, lemon

WINE

Pinot Noir \$31

Albariño \$35

Trousseau Rosé \$28

Prosecco \$49

BEER

Torch & Crown Fruited Sour \$17

Torch & Crown Pale Ale \$18

Victory Prima Pilsner \$16

Rothaus Pils Tannenzäpfle \$10

Casper's
NEW YORK

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CASPIAN KADE