



SALADS & STARTERS

TRUFFLED CAULIFLOWER SOUP - wild mushrooms - 8.95

MEDITERRANEAN GRAINS - beets, quinoa, feta, pistachios - 9.95

BOOTH ONE SALAD - micro chop of seven vegetables, light vinaigrette - 12.95

CAESAR SALAD À LA SIR GRAHAM - mini twinkie croutons, white anchovy - 12.95

TOMATO TARTARE - buffalo mozzarella - 9.95

JAPANESE SNAPPER CEVICHE* - sea urchin, passion fruit, aji amarillo - 17.95

PERUVIAN LOBSTER COCKTAIL* - avocado & fines herbes olive salad - 22.95

CLASSIC SHRIMP COCKTAIL* - horseradish and cocktail sauce - 19.95

BLACK TRUFFLE SCRAMBLED EGGS - butter poached crab, fines herbes - 24.95

MAIN DISHES

ARTISANAL TORTELLINI - kale pesto, asparagus, pecorino - 16.95

WILD MUSHROOM RISOTTO - carnaroli rice, aged parmesan, truffled cream - 16.95

MEDITERRANEAN SEA BASS - farro salad, roasted tomato, lemon caper beurre blanc - 29.95

NEW ZEALAND ORA KING SALMON - black lentils, mustard crème fraîche - 34.95

ROAST CHICKEN FRITES - tarragon bearnaise, hand-cut fries - 24.95

CLASSIC BEEF WELLINGTON* - mushroom bordelaise - 36.95

THE MODERN PUMP ROOM PEPPER "STEAK" - vegan impossible meat, bell peppers, mushroom gravy - 28.95

CREEK STONE FARMS FILET MIGNON - english steak jam - 37.95

BAR FARE

CHEESEBURGER* - grass fed beef, aged cheddar, lettuce, tomato, pickles, brioche bun - 15.95

CAMEMBERT CHEESE TOASTIES - stone fruit preserves - 12.95

VEGETABLES

HAND-CUT FRITES - 6.95

PARMESAN SPINACH - 8.95 | SILKY POTATO PURÉE - 8.95

CAULIFLOWER GRATIN - 8.95 | QUICKLY COOKED ASPARAGUS - 9.95

PRIX FIXE

PLEASE ALLOW YOUR SERVER TO INTRODUCE OUR CHEF-CURATED MENU

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness