

Wine by the Glass

Sparkling

Blanc de Blancs Grandial, France nv	16
Brut Rosé Côte Mas, Cremant de Limoux, France nv	18
Champagne Veuve Clicquot nv	30

White

Vermentino Château Minuty, 'Côtes de Provence Prestige Blanc' 2023	16
Sauvignon Blanc Sunday Mountain, Marlborough, New Zealand 2023	17
Chardonnay Au Bon Climat, Santa Barbara, California 2023	18
Sancerre Château de Sancerre, Loire Valley, France 2024	23
Chardonnay Bourgogne Blanc, Famille Vincent, 'JJ' France 2022	25

Red

Beaujolais Domaine Gaget 'Côte du Py', Morgon 2022	16
Côtes du Rhône E. Guigal, Southern Rhône Valley, France 2022	18
Bourgogne Rouge Louis Latour, Côteaux Bourguignons 'Les Pierres Dorées,' Burgundy, France 2022	19
Cabernet Blend Leviathan, Napa Valley, California 2022	26
Margaux Château d'Issan, 'Blason d'Issan', France 2018	28

Rose

Grenache Blend Mas La Chevalière, Languedoc-Roussillon, France 2025	17
Cinsault, Grenache, Syrah Château Peyrassol, 'Les Commandeurs' Provence, France 2024	19

Half Bottles

Krug Grand Cuvée Champagne, France, nv	175
Sauvignon Blanc Alphonse Mellot, 'La Moussiere' Sancerre, France 2023	55
Chablis 1^{er} Cru Simonnet-Febvre 2023	75
Chablis Domaine Laroche 'Saint Martin' Burgundy, France 2023	58
Fumé Blanc Grgich Hills, Napa Valley, California 2023	46
Pinot Noir Louis Latour, Burgundy, France 2022	50
Cabernet Sauvignon Château Montelena Estate, Napa Valley, California 2019	220

Ask About Our Daily Wine Feature

Cocktails

La Belle et la Bête Tito's Vodka, 1800 Silver Tequila, Mango, Passionfruit, Lime, Roobios Tea, Red Bull Yellow Edition, Q Mixer Tropical Ginger Beer	20
April in Paris Hendrick's Gin, Manzanilla Sherry, Raspberry, Rose Nectar, Lemon	20
Lemmy Caution Old Forester Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters	21
Amalfi Breeze Ketel One Vodka, Bacardi Rum, Rhubarb Liqueur, Strawberry, Lime	18
Saint-Tropez Hennessy VS, Remy V, Lime, Melon, Mint, Q Mixers Ginger Beer	20
From Monte Carlo, with Love Mount Gay Rum, Green Chartreuse, Maraschino, Lime, Pineapple	22
Masculin Féminin 1792 Bourbon, Genepy Alpes, Sweet Vermouth	21
New Bisou Bisou Lemongrass-Ginger Infused Ketel One Vodka, Green Apple, Q Mixers Elderflower Tonic	21
Barcelonette Dos Hombres Mezcal, Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime	22
C'est La Vie Tito's Vodka, Elderflower, Strawberry, Lemon, Red Bull Sea Blue Edition	21
San Simón Astral Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime	21

Luxury Selections

Sgroppino <i>served table side</i> Sorento Lemon Sorbet, Absolut Vodka, Blanc De Blancs	21
An Affair to Remember Belvedere Lake Bartzek Single Estate Rye Vodka Olive Brine, Finished With A Parmigiano Reggiano Tuile Crowned With A Touch of Creme Fraiche And White Sturgeon Caviar	28
Riviera Nights Código 1530 Reposado Tequila, Amaretto, Rhubarb Liqueur, Lime	26

Zero Proof

Nozeco Spritz Citrus Blend, Non-Alcoholic Bubbles	16
Passion Spritz Almave Ámbar, Passionfruit, Mango, Red Bull Yellow Edition	16
January in Paris Seedlip Grove, Raspberry, Rose Nectar, Lemon	16

Brunch Menu

Available 11 am - 3 pm

Pastry Basket

Olive Oil Muffin, Sour Cherry Scone, Croissant, Banana Chia Seed Loaf, Yuzu Marmalade

Starters

choice of

Half Dozen Oysters Mignonette & Fresh Lemon (Add Caviar +35)

Hamachi Crudo* Rhubarb, Preserved Lemon, Black Olive Oil

Avocado Tartine Toasted Seeds & Sprouts

Slow Roasted Beets Blood Orange, Avocado, Mint, Barolo Vinegar

Wagyu Steak Tartare* Horseradish, Olive Tapenade, Gaufrette Chips

Smoked Salmon Rilette Brioche Toast, Crème Fraiche

Lioni Burrata Roasted Peppers, Lemon Thyme, Chickpea Beignets

Mains

choice of



Eggs Tout de Maison 3 Eggs Any Style, Nueske's Bacon, Watercress

Potato Chip Omelette "The Only" White Sturgeon Caviar, Crème Fraîche

Lobster Benedict Hollandaise, Crispy Potatoes, Espelette

Shakshuka Baked Eggs, Tomato, Peas, Fresno Chili

Cacio e Pepe Soft Scrambled Egg, Crouton, Pecorino & Black Pepper

Pané Diabie Breaded Chicken Breast, Mustard, Endive, Migliorelli Pear

Faroe Island Salmon White Asparagus, Bloomsdale Spinach, Béarnaise

8oz Prime Cheeseburger American Cheese, Spicy Tomato Jam, Fries

Bavette Hanger Steak Crispy Potatoes, Sunny Side Up Egg, Salsa Verde

Dinner Menu

Available 5 pm - 9pm

Appetizers

choice of

Half Dozen Oysters Mignonette & Fresh Lemon (Add Caviar +35)

Hamachi Crudo* Rhubarb, Preserved Lemon, Black Olive Oil

Spring Pea Salad Asparagus, Fava Beans, Crispy Farro, Pecorino Toscano

Slow Roasted Beets Blood Orange, Avocado, Mint, Barolo Vinegar

Wagyu Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips

Lioni Burrata Roasted Peppers, Lemon Thyme, Chickpea Beignets

Hen of the Woods Brochette Mâche Salad, Basil Pistou

Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Entrées

choice of

Rôtisserie Chicken a la Moutarde Morels, Watercress, Shoestring Potatoes

Faroe Island Salmon White Asparagus, Bloomsdale Spinach, Béarnaise

Grilled Mediterranean Branzino Chickpea, Puttanesca, Lemon Confit

Atlantic Halibut 'Au' Beurre Blanc Ramps, Spinach, Golden Trout Roe, Chablis Beurre Blanc

Maine Lobster Rigatoni Squid Ink, Heirloom Cherry Tomatoes, Fino Verde Basil

Fettuccine Échiré Butter AOC, Cracked Pepper

Filet Mignon 'Paul Bert' Paris Mushroom Duxelle, Sauce Au Poivre

Prime Aged Ribeye Rotisserie Leek, Bone Marrow, Sauce Verte (supplement +25)

Desserts

choice of

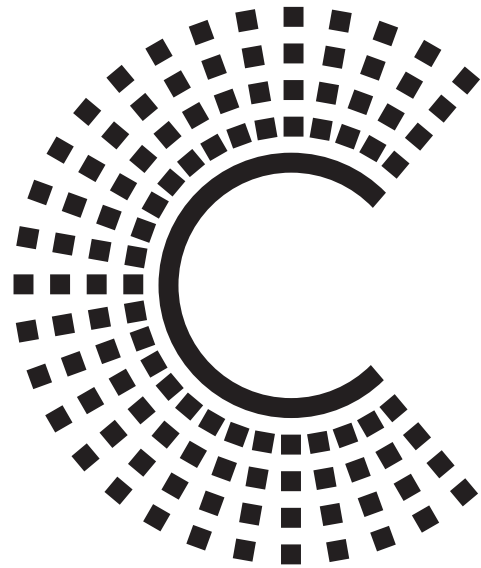
Honey Crisp Apple Beignets Saigon Cinnamon Sugar, Grand Marnier Anglaise

Sorrento Lemon Citrus Mousse, Lemon Curd, Yuzu Granita

Mamie Chocolate Mousse Hazelnut Praline, Fleur de Sel

Choice of One Freshly Spun Flavor of Ice Cream or Sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Chefs: Ralph Scamardella, Jason Hall, Alec Zohni



Cathédrale

NEW YORK CITY