



## Dinner Menu 2018

### Raw Bar

Oysters*	M/P
East Coast	
West Coast	
Middleneck Clams*	M/P
Hamachi*	12
Pickled Jalapeño & Yuzu Vinaigrette	
Spot Prawn*	14
Chives & Citrus Vinaigrette	
Big Eye Tuna	14
Marinated Tuna, Tomatoes, Pickled Onion & Soy Vinaigrette	

### Salads & Soups

Bibb Salad	10
Watermelon Radish, Pea Shoots, Croutons Sherry Vinaigrette	
Kale Salad	10
Duck Confit, Asian Pear, Candied Ginger Cider Sesame Vinaigrette	
Mizuna & Fennel Salad	10
Ruby Red Grapefruit, Breakfast Radish, Goat Cheese, Citrus Vinaigrette	
Lobster Hot & Sour Soup	10
Bamboo, Wakame, Maitake, Cilantro	
Miso Soup	6
House Made Tofu, Seaweed	

### Starters

Edamame/Sea Salt	5
Kimchi Cucumber	6
Salt-Chili Cured Cucumber, Crispy Shallot	
Wagyu Flank Steak Nigiri	16
Scallion Rice, Kimchi Relish, Crispy Ginger, Red Miso Aioli	
Shrimp & Lobster Spring Roll	10
Fried Shrimp and Lobster Filled Spring Roll Vietnamese Vinaigrette	
Sweet and Sour Calamari	13
Asian Slaw, Vietnamese Vinaigrette	
Upstream Crab Cakes	15
Local Mizuna, Fennel, Lemon, Chile Aioli	
Pan Roasted Mussels	14
Smoked Tomatoes, Sake, Roasted Garlic, Thai Basil, Lemon	
Shishito Peppers	12
Blistered Shishito Peppers, Sea Salt and Bonito Mayo	
Oven Roasted Oysters	12
Country Ham, Leeks, Aioli Scallion Bread Crumb	
Korean Fried Chicken	
Lettuce Wrap	14
Springer Mountain Chicken, Korean BBQ Bibb Lettuce, Herbs, Cucumber Kimchi	
"The Rock" NY Strip*	12
Soy Ginger Marinade, Cooked Tableside	

### Upstream

Salmon*	26
Scottish Salmon, Parsnip Puree, Red Curry Beurre Blanc	
Grouper	36
Wood Oven Roasted, Lobster-Miso Minestrone	
Yellowfin Tuna	32
Sesame Crust, Butternut Squash Rice Cake, Prawn Dashi, Bok Choy, Maitake	
Sake Marinated Seabass	39
Lobster Dumplings, Bok Choi, Shiitake, Shiso Mirin Broth	
Angry NC Catfish	24
Crispy Catfish Filet served with Spicy Sichuan Bean Sauce (Choice of Side)	
Crispy Bronzino (2lb)	38
Served Whole, Bibb Lettuce, Fresh Herbs, Lime Vietnamese Vinaigrette (Serves 2 - 4 Guests)	
King Crab & Sea Scallop Risotto	30
Leeks, Beech Mushrooms, Pine Nuts, Black Truffle	

### Land

Duck*	30
"Peking Style" Roasted Half Duck, Mango Chutney Hoisin Sauce	
Steak and Potato*	44
42 Day Dry Aged Ribeye, Truffled Baked Potato and U1 Steak Sauce	
Beef Tenderloin "Au Poivre"*	30
Leek-Potato Puree, Roasted Carrots and Brandy Peppercorn Sauce	

### Sides

Steamed White Rice	4
Shallot Fried Rice	5
Glazed Brussel Sprouts	9
with Scallion and Ginger	
Tomato Samball Roasted Cauliflower	9
Roasted Harmony Ridge Farms Carrots	9
Red Miso-Rosemary Aioli	

### Sweets

Sweet Potato Mousse	8
Shortbread, Cranberry, Toasted Marshmallow	
Chocolate Indulgence	8
Chocolate Tart, Oreo Crust, Banana Rum Caramel	
Ginger Nutmeg Creme Brulee	8
Candied Ginger, Mint	
Coffee Ice Cream	8
Hazelnut-Espresso Cookie, Espresso Caramel	
Frangelico Caramel Apple Pie	8
Warm Brown Sugar Streusel, Spiced Apple Gelato	

\*This item is served using raw or undercooked ingredients.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef Sam Diminich and Team  
Pastry Chef Sharlena Placide - Sous Chef Adam LaFave