



Appetizers

Lobster Bisque
main lobster,
smoked crème fraîche, chervil

Grilled Wedge Salad
applewood pork belly,
roasted tomatoes,
buttermilk bleu cheese dressing
everything bagel seasoning

Burrata
tomato jam, citrus ferm,
butternut squash,
cherry tomatoes, honey vinegar

Beef Tartare
prepared table side
4 oz prime beef, shiso,
dijon, capers, cornichons,
parsley, quail eggs

Oysters
raw, champagne mignonette
horseradish cream,
housemade hot sauce,
tomato relish
half dozen | dozen

Hamachi Crudo
apple and jalapeño slaw,
finger lime, mint aguachile

{ Main Course }

Halibut
cauliflower & hazelut couscous,
cauliflower mousseline

Scallops
pan-seared, parsnip purée, corn relish,
chipotle butter, finger lime

Half Roasted Jidori Chicken
heirloom baby carrots, morels,
wild mushroom sauce

Pork
confit suckling pig, sweet potato pure,
baby spinach, pork jus

8oz Prime Filet Mignon
bone marrow butter, truffle watercress salad

Wagyu NY Strip
12oz mishima

Truffle Papardelle
aged parmesan fondue, yolk, black truffle



Side Dishes

Yukon Gold Mash Potato

Jumbo Asparagus

Thai Basil Brussel Sprouts

Wild Mushrooms

House Made French Fries

Champagne Risotto