



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 fern,
butternut squash,
cherry tomatoes, honey vinegar

Beef Tartare

prepared table side
4 oz prime beef, shiso,
dijon, capers, cornichons,
parsley, quail egg

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 and hazelut couscous
and mousseline

Scallops

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

Roasted Half Jidori Chicken

heirloom baby carrots, morels,
wild mushroom sauce

Pork

confit suckling pig, sweet potato purée,
baby spinach, pork jus

8oz Prime Filet Mignon

bone marrow butter,
truffle watercress salad

Wagyu NY Strip

12oz mishima

Truffle Pappardelle

aged parmesan fondue, yolk,
black truffle



Side Dishes

Yukon Gold Mashed Potato

Jumbo Asparagus

Thai Basil Brussels Sprouts

Wild Mushrooms

House Made French Fries

Champagne Risotto

