

Appetizers

Lobster Bisque

Maine lobster,
smoked crème fraîche, chervil
25

Grilled Wedge Salad

applewood pork belly,
roasted tomatoes,
buttermilk bleu cheese dressing,
everything bagel seasoning
24

Burrata

tomato jam, citrus fern,
butternut squash,
cherry tomatoes, honey vinegar
24

Beef Tartare

prepared table side
4 oz prime beef, shiso,
dijon, capers, cornichons,
parsley, quail egg
32

Oysters

raw
champagne mignonette
horseradish cream,
housemade hot sauce,
tomato relish
half dozen 28 | dozen 48

Hamachi Crudo

apple and jalapeño slaw,
finger lime, mint aguachile
30

Mediterranean Octopus

fava beans, pork chorizo,
romesco sauce
35

Main Course

Sea Bass

lemon beurre blanc, cauliflower and
hazelnut couscous, mousseline
61

Scallops

pan-seared, smoked pork belly, parsnip purée,
corn relish, chipotle butter, finger lime
54

Half Roasted Jidori Chicken

baby carrots, morels, wild mushroom sauce
52

Spiced Muscovy Duck Breast

Beluga lentils ragout, celeriac pure, salsify,
5 spices sauce
59

8oz Prime Filet Mignon

bone marrow butter, truffle watercress salad
72

Wagyu NY Strip

12oz mishima
140

Lobster Pappardelle

lobster tail, caviar, bagna cauda sauce, misticanza
95

Wild Mushroom Risotto

black truffle, aged parmesan cheese
49

Royal Osetra Caviar 1oz 295

Side Dishes

18 each

Yukon Gold Mashed Potato

Jumbo Asparagus

Thai Basil Brussels Sprouts

Wild Mushrooms

Truffle & Parmesan Baked Potato

Grilled Broccolini