

Appetizers

PULL APART FOCACCIA 15
sourdough butter, pecorino, rosemary, orange blossom honey

ARANCINI WAGYU 24
creamy risotto, scallion aioli, red wine confiture, thinly sliced wagyu

40 LOVE HOUSE SALAD 16
mixed lettuces, cucumber, cured sun gold tomato, pecorino, red wine vinaigrette

BEETROOT SALAD 18
roasted heirloom beets, sweet potato puree, chevre goat cheese, buckwheat honey vinaigrette, watercress, fermented black bean crumble, black pepper lavash

Snacks

TETE DE MOINE DOUGHNUT 18
prosciutto, pickled black walnut jam, truffle honey

CAVIAR WAFFLE 26
crispy potato, crème fraiche semifreddo, gribiche

BURRATA 19
macerated peaches, parmesan, basil oil, crumble, castelvetrano olive, elderflower syrup, toast points

CARAMELIZED MEATBALL 16
tender wagyu meatballs, parmesan espuma, NY style vodka sauce

Entrees

CHILEAN SEA BASS 60
potato wrapped, beurre blanc

MAINE DIVER SCALLOPS 44
potato gnocchi, sunchoke puree, lobster butter, cured cherry tomato, arugula-pecan pesto

ROASTED JIDORI CHICKEN 36
chorizo stuffed morels, grilled asparagus, sauce vin jaune

IBERICO BONE-IN PORK CHOP 45
confit fingerlings, fine herb veloute, sweet & sour glazed brussel sprouts

MUSHROOM RAGOUT 30
braised mushrooms, pappardelle pasta, basil, parmigiano reggiano, balsamic reduction

40L LOBSTER PASTA
WHOLE LOBSTER 130 | HALF LOBSTER 65
ADD BLACK TRUFFLE 60

TABLESIDE DOVER SOLE for two 115
beurre noisette, sapers, lemon, eggplant ratatouilleh

PRIME BEEF TARTARE 25
wagyu fat-toasted brioche, uni dressing, basil-truffle aioli

GRILLED CAESAR 19
baby gems, romaine, buttermilk-allium dressing, smoked garlic breadcrumbs, poppy seeds, parmesan

CAVIAR MP
ROYAL OSETRA | GOLDEN OSETRA
blini, crème fraiche semifreddo, gribiche

Raw Bar

STUFFED PRAWN COCKTAIL EA
garlic oil, chorizo, wasabi cocktail sauce

SEASONAL CRUDO 26
hamachi, watermelon & passion fruit, avocado, lemon balsamic, shiso salt, pink peppercorn oil

DRESSED OYSTERS* MP
east coast or west coast, scotch-ginger mignonette, finger lime, wasabi cocktail sauce, lemongrass granita

KING CRAB MP
yuzu-chili butter, chives

Sides

BROWN BUTTER POMMES PUREE 12
roasted garlic, fine herbs

SAUTEED BROCCOLINI 14
romesco sauce, pecorino

PRESERVED WILD MUSHROOMS 14
mushroom demi, chives

CRISPY BRUSSEL SPROUTS 14
calabrian vinaigrette, red quinoa, slivered almonds, pecorino

POTATO PAVE 13
beurre monte, chives

POTATO GNOCCHI 13
parmesan, basil oil

GRILLED ASPARAGUS 14
calabrian chili-garlic butter

Signature Cuts

sauce enhancements:
sauce foie-poire 4, truffle fordelaise 5, chimichurri 4

NIMAN RANCH USDA PRIME FILET 8 oz
65

SNAKE RIVER FARMS AMERICAN
WAGYU GOLD NEW YORK STRIP 14 oz
85

SNAKE RIVER FARMS AMERICAN
WAGYU GOLD RIBEYE 16 oz
95

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness
There Is Risk Associated With Consuming Raw Oysters. If Unsure of Your Risk, Consult a Physician.