

Appetizers

PULL APART BRIOCHE 15

sourdough butter, pecorino, rosemary orange blossom honey (v)

ARANCINI WAGYU* 24

creamy risotto, scallion aioli, red wine confiture, thinly sliced wagyu

CHOPPED KALE SALAD 18

basil vinaigrette, corn, red onion, cherry heirloom tomato, roasted pepitas, cucumber, avocado, grana padano (v,gf)

Snacks

CAVIAR STICKS* 26

crispy potato, crème fraîche semifreddo, gribiche (gf)

BURRATA 19

macerated peaches, parmesan, basil oil, crumble, castelvetrano olive, elderflower syrup, toast points (v)

CARAMELIZED MEATBALLS 19

tender wagyu meatballs, parmesan espuma, NY style vodka sauce

Entrees

CHILEAN SEA BASS* 65

potato pave, beurre blanc, crispy leeks (gf)

MAINE DIVER SCALLOPS* 48

potato gnocchi, sunchoke puree, lobster butter, cured cherry tomato, arugula-pecan pesto

BELL AND EVAN'S ROASTED CHICKEN 36

nduja stuffed morels, grilled asparagus, sauce vin jaune (gf)

IBERICO BONE-IN PORK CHOP* 45

confit fingerlings, fine herb veloute, sweet & sour glazed brussel sprouts (gf)

MUSHROOM RAGOUT 30

braised mushrooms, pappardelle pasta, basil, parmigiano reggiano, balsamic reduction (v)

GARGANELLI PASTA 26

hand rolled pasta, speck, truffle butter, lemon

LOBSTER PASTA* 70

spiced rossa sauce, spaghettone, parmigiano reggiano, micro basil, crispy garlic, shaved black truffles

DOVER SOLE MEUNIÈRE* 105

for two| limited availability
beurre noisette, capers, lemon, basil oil, eggplant ratatouille (gf)

PRIME BEEF TARTARE* 25

wagyu fat-toasted brioche, aged sherry vinegar aioli, basil-truffle aioli, pickled fennel

GRILLED CAESAR 18

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

SMOTHERED WEDGE 17

house dill-ranch, iceberg lettuce, pickled shallots, cured cherry sun gold tomatoes, gorgonzola, crispy bacon, chives (gf)

CAVIAR* MP
ROYAL OSETRA | SIBERIAN OSETRA
warm blinis, crème fraîche, shallots, chives, chopped egg

Raw Bar

JUMBO SHRIMP MP

wasabi cocktail sauce, lemon (gf)

SEASONAL CRUDO* 26

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

CHILLED OYSTERS* MP

east coast or west coast, scotch-ginger mignonette, finger lime, wasabi cocktail sauce, lemongrass granita (gf)

Sides

BROWN BUTTER POMMES PUREE 13

roasted garlic, fine herbs (v,gf)

SAUTÉED BROCCOLINI 14

romesco sauce, pecorino (v,gf)

PRESERVED WILD MUSHROOMS 14

mushroom demi, chives (gf)

CRISPY BRUSSEL SPROUTS 14

calabrian vinaigrette, red quinoa, slivered almonds, pecorino (v,gf)

GRILLED ASPARAGUS 14

calabrian chili-garlic butter (v,gf)

RED BLISS POTATO MASH 13

crispy bacon, sour cream, whole grain mustard, chives

CHEF'S CORN BREAD 13

cast iron, honey butter, extra honey (v)

Signature Cuts

USDA PRIME FILET MIGNON* 8 oz
(gf)
65

SNAKE RIVER FARMS AMERICAN
WAGYU FILET MIGNON* 8 oz
(gf)
80

choice of: truffle bordelaise or chimichurri

SNAKE RIVER FARMS AMERICAN
WAGYU NEW YORK STRIP* 12 oz
(gf)
85

SNAKE RIVER FARMS AMERICAN
WAGYU RIBEYE* 14 oz
(gf)
105

(v) vegetarian | (gf) gluten free

*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.