

## 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

**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

Coffee and Tea are Sustainable Certified. Our Fish is Locally Sourced and Certified as Sustainable.