

Appetizers

Jumbo Lump Crab Cake
miso beurre blanc,
citrus fennel salad, osetra caviar

Lobster Bisque
Maine lobster,
smoked crème fraîche, chervil

Grilled Wedge Salad
applewood pork belly,
roasted tomatoes,
buttermilk bleu cheese dressing,
everything bagel seasoning

Osetra Caviar 1oz

Burrata Salad
prosciutto, grilled pears,
cherry vinegar, micro basil

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

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

Mediterranean Octopus
fava beans, pork chorizo,
romesco sauce

Main Course

Sea Bream
smoked cabbage, caviar sauce, asparagus

Scallops
smoked pork belly, parsnip purée,
corn relish, chipotle butter

Half Roasted Jidori Chicken
baby carrots, morels, wild mushroom sauce

Spiced Lamb Shank
sunchokes purée, wilted spinach,
Beaujolais sauce

7oz Prime Filet Mignon
chanterelles, bone marrow butter, duxelles

Ribeye
16oz mishima

Veal Milanese
arugula, aged parmesan cheese, sage

Lobster Pappardelle
lobster tail, caviar, bagna càuda sauce, misticanza

Wild Mushroom Risotto
black truffle, aged parmesan cheese

Cheese Cart

Murray's Cheesemonger's Choice

Side Dishes

Yukon Gold Mashed Potatoes
Garlic Parmesan Heirloom Carrots

Thai Basil Brussels Sprouts
Roasted Vegetables

Cauliflower Fried Rice
Ratatouille

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