



**LOBSTER BOLOGNESE
ON CHOPSTICKS**

bottarga

19



**HEARTS OF PALM
CALAMARI**

*nori seaweed,
tomatillos confiture*

16



**JAMÓN MOUSSE,
POACHED PEAR**
mustard seeds, brioche toast

15



GARLIC & PRAWNS
*garlic chives butter,
black garlic aioli*

17



CHICHARRÓN & DIPS
*bomba, labneh & za'atar,
avocado & jalapeño*

11



**ASIAN-STYLE
BEEF TARTARE**
*kimchi brussels sprouts,
black garlic aioli,
crispy wontons taco*

20



**FAUX
FOIE GRAS
MACARON**
*sea salt macaron,
foie gras & truffle mousse*

15



**ROASTED SHALLOT
TARTE TATIN**
*Pinot Noir caramelized
shallots, braised oxtail
ragout, Pecorino*

16



**CAVIAR,
CRÈME
FRAÎCHE &
QUAIL EGG**
chives & toasted brioche

14



Vegetarian

JAMÓN IBÉRICO
pan con tomate

28



**PRIME BEEF
CARPACCIO**
truffle chimichurri

20



**CHEESEMONGER
PLATE**
*roasted grapes,
honeycomb*

24



CAVIAR & DONUTS
*citrus donuts &
Osetra caviar*

19



OYSTERS
*calamansi granita,
Tabasco caviar*

24



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

COUNTER REFORMATION

"FOR THE COMFORT OF ALL OUR GUESTS, PLEASE USE HEADPHONES FOR PERSONAL DEVICES AND TAKE PHONE CALLS OUTSIDE THE DINING ROOM."