



LOBSTER BOLOGNESE
ON CHOPSTICKS

bottarga
18



HEARTS OF PALM
CALAMARI

*nori seaweed,
tomatillos confiture*
16



JAMÓN MOUSSE,
POACHED PEAR
mustard seeds, brioche toast

14



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

16



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

10



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

19



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

15



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

15



CAVIAR,
CRÈME
FRAÎCHE &
QUAIL EGG
chives & toasted brioche

12



JAMÓN IBÉRICO
pan con tomate

28



PRIME BEEF
CARPACCIO
truffle chimichurri

20



CHEESEMONGER
PLATE
*roasted grapes,
honeycomb*

24



BAY SCALLOPS
*yuzu beurre blanc,
Calabrian chile oil, matcha*

14



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

"PLEASE USE HEADPHONES FOR PERSONAL DEVICES AND TAKE PHONE CALLS OUTSIDE THE DINING ROOM."