

Appetizer

Egg Toast, Caviar and Herbs 78

Crispy Salmon Sushi, Chipotle Mayo and Soy Glaze 25

Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade 28

Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 23

Foie Gras Brûlée, Dried Sour Cherries, Candied Pistachios, White Port Gelée 32

Salads & Soup

Kale Salad, Serrano Chili, Parmesan and Croutons 19

Burrata with Meyer Lemon Jam, Pumpernickel and Basil 24

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 27

Butternut Squash Soup, Wild Mushrooms and Chives 21

Tasting Menu for Two 298

Glass of Champagne

Egg Toast, Caviar and Herbs

Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade

Steamed Black Bass, Sautéed Spinach and Green Olive Dressing

Pepper Crusted Wagyu Tenderloin, Glazed Carrots, Miso Mustard Sauce

Passion Fruit Soufflé, Vanilla Ice Cream with Cranberry Swirl

Warm Chocolate Cake, Vanilla Ice Cream

Pasta

Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 29

Hand Cut Chitarra, Black Truffle Fondue 78

Fish

Faroe Island Salmon, Potato Purée, Brussels Sprouts, Truffle Vinaigrette 36

Steamed Black Bass, Sautéed Spinach and Green Olive Dressing 42

Roasted Lobster, Glazed Cabbage and Sriracha Butter 59

Meat

Cheeseburger with Russian Dressing and Crispy Onions 26

Parmesan Crusted Organic Chicken, Salsify and Lemon Butter 39

Pepper Crusted Wagyu Tenderloin, Glazed Carrots, Miso Mustard Sauce 58

28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 148

Sides

Glazed Winter Mushrooms 14

Potato Purée 14

Sautéed Spinach 12

French Fries 10