

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
- Madai Sashimi, Yuzu, Tango Mandarin Fresh Wasabi, Olive Oil, Herbs 28
- Foie Gras Brûlée, Spiced Fig Jam and Basil 32

Salads & Soup

- Kale Salad, Serrano Chili, Parmesan and Croutons 19
- Burrata with Fresh Passion Fruit, Arugula 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
- Roasted Corn Souffle, Chipotle-Caramel Popcorn Ice Cream
- Warm Chocolate Cake, Vanilla Ice Cream

Pasta

- Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 29

Fish

- Faroe Island Salmon, Potato Purée, Brussels Sprouts, Truffle Vinaigrette 36
- Steamed Black Bass, Sautéed Spinach and Green Olive Dressing 42
- Roasted Maine 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

- Potato Purée 14
- Roasted Delicata Squash 14
- Sautéed Spinach 12
- French Fries 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness