

## **Appetizer**

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayonnaise 22  
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25  
Kale Salad, Parmesan and Lemon 17  
Burrata with Strawberry Compote, Black Pepper and Basil 20  
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs 19  
Frisee Salad with Champagne Mango, Goat Cheese and Black Olive 19  
Warm Artichoke, Mustard Mayonnaise, Lemon 17  
Sweet Pea Soup, Sourdough Croutons and Parmesan 14  
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25  
Crunchy Soft-Shell Crab, Sugar Snap Remoulade 24  
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 20  
Foie Gras Brûlée, Rhubarb Compote and Toasted Brioche 25

## **Entrée**

- Angel Hair Pasta with Asparagus and Morel Mushroom 28  
Pache with Meatballs and Smoked Pepper-Tomato Ragù 27  
Roasted Hake, Grilled Spring Onions and Glazed Peas 38  
Black Sea Bass, Garlic-Lemon Nage, Silky Fava Beans and Artichokes 35  
Sautéed Salmon, Broccoli di Cicco, Black Bean Vinagrette 32  
Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 78  
Roasted Maine Lobster, Savoy Cabbage, Seaweed and Mushrooms 58  
Cheeseburger with Russian Dressing and Crispy Onions 24  
Lobster Burger, Green Chili, Gruyere Cheese, Yuzu Pickles 26  
Roasted Chicken, Sichuan Pepper Glaze, Spring Onions and Peas 34  
Prosciutto Wrapped Pork Chop, Glazed Mushrooms and Sage 39  
Veal Milanese, Warm Potato Salad with Sugar Peas and Horseradish 33  
Beef Tenderloin, Sautéed Spinach, Crispy Onions, Buttery Hot Sauce 39  
28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

## **Lunch Prix Fixe 44**

Choice of Appetizer, Entrée and Dessert

## **Appetizer**

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade  
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs  
Sweet Pea Soup, Sourdough Croutons and Parmesan  
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro  
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing  
Peekytoe Crab, Peas, Avocado and Sweet Chili Sauce

## **Entrée**

- Angel Hair Pasta with Asparagus and Morel Mushroom  
Pache with Meatballs and Smoked Pepper-Tomato Ragù  
Black Sea Bass, Garlic-Lemon Nage, Silky Fava Beans and Artichokes  
Roasted Hake, Grilled Spring Onions and Glazed Peas  
Sautéed Salmon, Broccoli di Cicco, Black Bean Vinagrette  
Roasted Chicken, Sichuan Pepper Glaze, Spring Onions and Peas  
Veal Milanese, Warm Potato Salad with Sugar Peas and Horseradish

## **Dessert**

- Warm Chocolate Cake, Vanilla Bean Ice Cream  
Macerated Strawberries, Caramelized Puff Pastry, Matcha

## **Sides**

- White Wine Glazed Mushrooms with Sage 12  
Sautéed Asparagus 14  
Mashed Potatoes 12  
French Fries 10

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