

## **Appetizer**

- Egg Toast, Caviar and Herbs 78
- Burrata with Rhubarb Compote, Black Pepper, Rye and Basil 24
- 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 Terrine, Strawberry-Pink Peppercorn Coulis and Toasted Almonds 32

## **Salads & Soup**

- Warm Green Asparagus, Mushroom Vinaigrette and Herbs 26
- Kale Salad, Serrano Chili, Parmesan Dressing and Croutons 19
- Frisée Salad with Champagne Mango, Goat Cheese and Black Olives 23
- Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 27
- Sweet Pea Soup with Parmesan Foam and Sourdough Croutons 19

## **Tasting Menu for Two 298**

- Egg Toast, Caviar and Herbs
- Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade
- Steamed Black Sea Bass, Soy-Hazelnut Vinaigrette  
Dandelion Greens and Avocado
- Beef Tenderloin, Spring Vegetables, Salsa Verde with Lime
- Passion Fruit Soufflé, Passion Fruit Sorbet
- Warm Chocolate Cake, Vanilla Ice Cream

## **Pasta**

- Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 29

## **Fish**

- Steamed Black Sea Bass, Soy-Hazelnut Vinaigrette  
Dandelion Greens and Avocado 42
- Roasted Salmon, Caramelized Fennel, Spring Onions  
Potato Purée with Lemon Confit and Fragrant Herbal Nage 38
- Roasted Maine Lobster, Spring Peas, Smoked Butter and Lime 59

## **Meat**

- Cheeseburger with Russian Dressing, Yuzu Pickles and Crispy Onions 26
- Parmesan Crusted Organic Chicken, Asparagus and Lemon Butter 39
- Veal Milanese, Warm Potato Salad with Sugar Snap Peas and Horseradish 41
- Beef Tenderloin, Spring Vegetables, Salsa Verde with Lime 58
- 28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 148

## **Sides**

- Glazed Mushrooms 14
- Potato Purée 14
- Sautéed Spinach 12
- French Fries 10

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