

GREEN MARKET

Weiser Farm's Baby Beet Salad 31
Pickled Beet & Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Burrata with Japanese Amelia Tomatoes 29
Tomato Confit, Arugula-Pistachio Pistou,
San Daniele Prosciutto, Crispy Parmesan

FLOUR & WATER

Tagliatelle with Australian Black Truffles 42
First of the Season Manjimup Truffles, Parmesan

Ricotta Gnocchi with Veal Ragu 32/42
Porcini Mushrooms, San Daniele Prosciutto,
Parmesan, Parsley

Squid Ink Garganelli with Maine Lobster 42/52
Bottarga, Smoked Tomato Confit, Fines Herbs,
Fava Beans, Lobster-Bacon Emulsion

Hand-Made Agnolotti with Sweet Corn 32/42
First of the Season Japanese Corn, Sage,
Mascarpone, Parmesan Reggiano

Rigatoni "Trippa ala Romana" 29/38
Spicy Tomato Braised Tripe, House Made Ricotta,
Mint, Parsley, Parmesan

PASTURE

"Kaya Toast" 38
Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Toasted Brioche

Holland Veal Filet Mignon Tartare 34
Smoked Mascarpone, Béarnaise,
Grilled Sourdough, Smoked Sea Salt

MARINE

"Chirashi" Sushi from Tsukiji Market 48
Big Eye Tuna, Caviar, Hamachi, Ebi Shrimp,
Hokkaido Scallop, Tosa Soy & Yuzu Gelée, Wasabi

Hamachi "Tiradito" 38
Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Gratin of Royal Oysters 27
Saikyo Miso, Yuzu Kosho, Salmon Pearls, Avocado

Big Eye Tuna Tartare Cones 36
Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

Kaluga Queen Caviar 150
Lemon Herb Blinis & Traditional Accompaniments

CHEF'S TASTING MENU AVAILABLE UPON REQUEST

SEA

Pan Seared Brittany Turbot 55
Alaskan King Crab, English Peas, Wasabi-Pea Purée,
Chive Oil, Yuzu-Kosho Emulsion

Pan Roasted Red Snapper "Laksa" 54
Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod 62
Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander

'Angry' Live Maine Lobster 115
Kashmiri Chilies, Crispy Garlic, Scallions,
Coriander, Fermented Black Beans

ON THE SIDE

Caramelized Rapini - Tomato, Bagna Càuda 18
Roasted Brussels Sprouts – Shiro Miso, Furikake
Fingerling Potatoes - 'Patatas Bravas'
Lobster & "Grits" - Polenta, Bacon Nagé 32

LAND

Pan Roasted Organic Chicken 45
Artichoke Purée, Morel Mushrooms, Rosemary Crisp,
Natural Chicken Jus, Chives

Smoked Maple Leaf Farms Duck Breast 56
Fennel Purée, Morel Mushrooms, Toasted Farro,
Bacon Confit, Rhubarb-Black Pepper Compote, Duck Jus

Duo of Colorado Lamb 92
Roasted Rack and Braised Breast, Horseradish Sphere,
Spring Vegetable Ragu, Parsnip Puree, Lamb Jus

Dutch Milk-Fed Veal Chop 75
Smoky Shallot Purée, Caramelized Asparagus,
Morel Mushrooms, Black and Golden Garlic Confit

Grilled USDA Prime New York Sirloin Steak 85
Potato-Fontina Gratin, Burnt Leek, Celeriac Purée,
Brandy-Whole Grain Mustard Sauce, Chives

28 Day Dry-aged Prime Côte de Boeuf for Two 210
Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme

Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess

*Prices are subject to prevailing Goods and Services Tax and
10% service charge*