

GREEN MARKET

Farmers Market Vegetable Salad 28
Heirloom Tomatoes, Endive, Avocado,
Cucumber, Seeded Crisps, White Miso Vinaigrette

Weiser Farm's Roasted Baby Beet Salad 31
Toasted Hazelnuts, Watercress, Citrus,
Goat Cheese, Aged Balsamic

Burrata with Caramelized Mission Figs 29
Prosciutto Di Parma, Marinated Artichokes,
Arugula, Aged Balsamic, Candied Almonds

FLOUR, WATER & RICE App/Ent

Hand Cut Agnolotti 32/48
Sweet White Corn, Mascarpone

Bamboo Clam Risotto 36/52
Crispy House Cured Guanciale. White Wine Clam Broth,
Wild Marjoram, Parsley, Parmesan

Chanterelle Mushroom Tagliatelle Pasta 34/50
Confit Cherry Tomatoes, Wild Rocket, Parsley,
Garlic, Smoked Pecorino

Gnocchi with Veal Ragout 38/57
House Made Ricotta, Porcini Mushrooms,
Prosciutto Di Parma, Parsley, Parmigiano

PASTURE

Holland Veal Filet Mignon Tartare 39
Smoked Mascarpone, Béarnaise,
Grilled Sourdough, Smoked Sea Salt

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

MARINE

Charcoal Grilled Spanish Octopus 29
Chorizo, Marinated Shelling Beans, Romanesco,
Gremolata, Red Wine Reduction

Big Eye Tuna Tartare Cones 36
Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago

Chirashi Sushi From Tsukiji Market 48
Big Eye Tuna, Uni, Hamachi, Ebi Shrimp,
Tosa Soy & Yuzu Gelée, Grated Wasabi Root

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

Kaluga Queen Caviar 150
Lemon Herb Blinis & Traditional Accompaniments

CHEF'S TASTING MENU AVAILABLE 5 COURSE OR 8 COURSE

SEA

Pan Seared Alaskan Halibut 'Laksa' 58
Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Crispy Scale Sea Bass 55
Bouchot Mussels, Potato-Chorizo Rosette,
Sun Choke Puree, White Wine Saffron Broth

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

Oven Roasted Scottish Salmon 45
Caramelized Zucchini, Heirloom Tomato Emulsion,
Crispy Salmon Skin, Bagna Cauda

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

ON THE SIDE 18

Fingerling Potatoes 'Patatas Bravas'
Farmers Market Summer Squash, Labneh, Za'atar
Caramelized Brussels Sprouts, Maple Miso, Furikake
Yukon Gold Potato Purée

Prices do not include prevailing GST and 10% Service Charge

LAND

Pan Roasted Organic Chicken 55
Manjimup Black Truffles, Artichoke-Black Truffle Puree,
Natural Cooking Juices

Grilled Colorado Lamb Chops 105
Charred Eggplant Caviar, Falafel 'Macaroons',
Tzatziki, Harissa Aioli

Roasted Quail 50
Maitake Mushrooms, Toasted Farro, Burnt Leeks,
Fennel Puree, Natural Jus with Cherries

Dutch Milk-Fed Veal Chop 95
Asparagus Purée, Chanterelle Mushrooms,
Caramelized Garlic, Rosemary, Natural Jus

USDA Prime New York Sirloin Steak 92
Smokey Shallot Purée, Red Wine Reduction,
Comté-Bacon Yukon Gold Potato Terrine

or
100% Japanese Wagyu, Miyazaki Prefecture 240

USDA Prime Côte de Boeuf for Two 195
Armagnac-Green Peppercorn Emulsion,
Aligot Potatoes

Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess