

ICED & CHILLED...

- Half Dozen Oysters Three East & Three West Coast, Pink Peppercorn-Apple Mignonette* 26
Chilled Maine Lobster & Gulf Shrimp Cocktail, Lemon-Herb Aioli, Horseradish 46
1 oz. Kaluga Caviar, Crème Fraiche, Traditional Accompaniments, Toasted Brioche 135

SEASONAL SEAFOOD TOWER

*Poached Gulf Shrimp, Maine Lobster, Green Lipped Mussels, East & West Coast Oyster, Seasonal Poké, King Crab Legs
Cocktail Sauce, Apple Mignonette, Drawn Butter, Salsa Verde, Lemon Aioli*

Two Tier 130 Three Tier 215

BEGINNINGS

- Artisanal Housemade Bread, Cultured Butter, Sea Salt 12
Smoked Salmon Pizza, Dill Cream, Red Onion, Salmon Pearls 39 with Kaluga Sturgeon Caviar 75
Market Greens & Shaved Vegetable Salad, Pumpkin Seeds, Green Goddess, Goat Cheese 18
Minestrone Soup, Shelling Beans, Fennel, Parmigiano-Reggiano, Charred Scallion Pesto 19
Belgian Endive, Warren Pear, Toasted Walnut Pesto, Walnut Vinaigrette 21
Big Eye Tuna Tartare, Avocado, Yuzu Ponzu, Marinated Cucumber, Nori Rice Crisp* 29

HOUSE MADE PASTAS

- Lobster 'Fra Diavolo', Squid Ink Linguine, King Crab, Thai Basil, Spicy Pomodoro, Calabrian Breadcrumbs 48
House Made Campanelle, Slow-Braised Pork Ragout, Ricotta Salata, Rosemary 38
Butternut Squash Ravioli, Sage Brown Butter, Toasted Hazelnuts, Parmigiano Reggiano, Aged Balsamic 32
Spaghettini Pomodoro, Extra Virgin Olive Oil, Parmigiano Reggiano, Genovese Basil 29
White Truffle Pasta, Organic Egg Yolk, Parmigiano Reggiano 125

LAND & SEA

- Steamed Wild Black Bass, Snap Peas, Lotus Root, Chile-Soy Glaze, Jasmine Rice 49
Miso Marinated Organic Salmon, Shiitake Mushrooms, Winter Squash Puree, Yuzu Butter 48
Roasted Half Jidori Chicken, Wild Mushrooms, Anson Mills Polenta, Natural Jus 39
Veal 'Wiener Schnitzel', Marinated Cucumbers, Fingerling Potato Salad, Baby Arugula 52
Roasted Colorado Lamb Rack, Shelling Bean Ragout, Black Garlic Puree, Chimichurri* 65

GRILLED OVER WHITE OAK AND CHARCOAL

ACCOMPANIED BY FARMER'S MARKET VEGETABLES, CIPOLLINI 'AGRODOLCE', AND ARMAGNAC-PEPPERCORN SAUCE

- Wagyu Ribeye Snake River Farms Gold Label 8oz 80
Filet Mignon 'RR' Ranch Prime 8oz 64
NY Strip Steak 'RR' Ranch Prime 12 oz 61
'Cote de Boeuf' Bone-In Rib Steak 'RR' Ranch Prime 32oz 148

FROM THE MARKET

- Roasted Baby Carrots, Chermoula, Dill Yogurt 11
Butternut Squash, Pomegranate Seeds, Mint, 'Agrodolce' 12
Wild Mushrooms, Parmigiano-Reggiano 15
Di Ciccio Broccoli, Garlic, Calabrian Bread Crumbs 14
Anson Mills Polenta, Olive Oil, Cracked Pepper 13
Yukon Gold Potato Puree 12
Potatoes 'Aligote' 16

DESSERTS

- Dark Chocolate Souffle, Vanilla Ice Cream, Chocolate Sauce 19
Mango 'Rum Baba', Coconut Gelato, Vanilla Whipped Cream 18
'Spiked Lemon', Japanese Yuzu Cream, Chiffon Cake, Citrus Mousse 19
Basque Cheesecake, Passionfruit-Banana Coulis 17
Seasonal Selection of Gelato and Sorbet 12

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions

