



Appetizers

TUNA CRUDO

mango, cucumber, sweet potato,
blood orange

\$29

SPANISH OCTOPUS

avocado, chickpeas, tomato, salsa verde

\$32

TRUFFLE RISOTTO

leeks, parmesan

\$29

BUTTERMILK FRIED TEXAS QUAIL

thyme honey, pickled fresno,
herb buttermilk

\$26

FOIE GRAS

pain perdu, strawberry, candied pecan,
rosemary-maple jus

\$39

BEEF

TARTARE

parmesan aioli, quail egg,
garlic chips, baguette

\$25

PORK BELLY

sunchoke, brussels sprouts,
pomegranate

\$28

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche

\$185

Salads

BEETS & BERRIES

red quinoa, pistachio,
purple haze goat cheese

\$18

CLASSIC CAESAR

parmesan tuile, anchovies

\$16

Entrées

CHILEAN SEA BASS

celeriac, zucchini, dill,
yuzu beurre blanc

\$59

SCALLOPS

pozole verde, hominy, charred avocado

\$62

ORA KING SALMON

fregula, caper, sun-dried tomato,
smoked trout roe

\$52

HERB GNOCCHI

parsnip, leek, bacon, parsley gremolata

\$32

SHORT RIB

pommes puree, braised greens,
crispy shallot, red wine jus

\$46

HONEYNUT SQUASH

fresh ricotta, pistou, pepitas,
black garlic molasses

\$32

AXIS VENISON

baby carrots, potato pave, cherry jus

\$58

PRIME BEEF TENDERLOIN

short rib cappelletti, roasted garlic soubise,
maitake, jus

\$64

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

Gratuity of 20% will be added to parties of 8 or more.

