



# Signature

## *Appetizers*

### TUNA

cucumber, green apple, caper,  
garlic chips, ajo blanco

\$29

### SPANISH OCTOPUS

avocado, chickpeas, tomato, salsa verde

\$32

### RAMP

### RISOTTO

fresh ricotta, ramp aioli

\$25

### RABBIT VOL AU VENT

wholegrain mustard cream,  
peas & carrots, pistou

\$29

### BUTTERMILK FRIED TEXAS QUAIL

thyme honey, pickled fresno,  
ramp buttermilk

\$26

### FOIE GRAS

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

\$39

### BEEF TARTARE

parmesan aioli, quail egg, baguette

\$25

### ASPARAGUS

soft egg, crispy shallots,  
brown-butter hollandaise

\$18

## *Caviar Service*

### RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche

\$185

## *Salads*

### GOLDEN BEETS

goat cheese, pepitas, citrus,  
passion fruit vinaigrette

\$16

### CLASSIC CAESAR

parmesan tuile, anchovies

\$15

## *Entrées*

### CHILEAN SEA BASS

celeriac, zucchini, dill,  
yuzu beurre blanc

\$59

### MAINE SCALLOPS

shishito pepper, tomato,  
baby bok choy, kaffir lime,  
coconut-saffron broth

\$62

### GULF REDFISH

potato, spanish chorizo,  
red bell pepper coulis

\$42

### HERB GNOCCHI

corn, tomato, pistachio pesto

\$32

### SHORT RIB

ricotta-pea agnolotti, truffle jus

\$45

### IBERICO PORK

loin & belly, apple-turnip puree,  
garden greens, pickled mustard seeds,  
apple cider jus

\$52

### AXIS VENISON

baby carrots, potato pave, cherry jus

\$58

### BEEF TENDERLOIN

caramelized onion, pommes puree,  
chive butter, jus

\$59

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.