



Appetizers

TUNA CRUDO

watermelon, cucumber, avocado,
thai basil

\$29

FRIED OYSTERS & CAVIAR

brioche, spinach, meyer lemon hollandaise

\$36

BEEF TARTARE

crème fraiche, garlic chips, quail egg, baguette

\$25

SPANISH OCTOPUS

avocado, confit potato, spanish chorizo,
salsa verde

\$32

PORK BELLY

guajillo, pineapple, spring onion, radish, cilantro

\$28

SUMMER TRUFFLE RISOTTO

leeks, parmesan, truffle aioli

\$29

PEI MUSSELS

ginger, garlic, kaffir, saffron, coconut milk broth

\$26

FOIE GRAS

pain perdu, maple crème fraîche,
blueberry lemon marmalade, marcona almonds

\$44

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche

\$185

Salads

HEIRLOOM TOMATOES

smoked bleu cheese, pomegranate molasses,
herb buttermilk

\$18

CLASSIC CAESAR

parmesan tuile, anchovies

\$16

Entrées

HALIBUT

celeriac, zucchini, dill,
yuzu beurre blanc

\$58

MAINE SCALLOPS

poblano, creamed corn, okra

\$62

GULF REDFISH

chickpeas, basil pistou, fennel, romesco

\$44

PAPPARDELLE

peas, fresh ricotta, pistachio pesto

\$32

AXIS VENISON

potato pavé, baby carrots, cherry jus

\$58

SHORT RIB

herb gnocchi, creamed greens,
red wine jus

\$46

PRIME BEEF

TENDERLOIN

pommes purée, asparagus,
roasted garlic soubise, jus

\$64

AUSTRALIAN WAGYU

COULOTTE

potato fondant, romanesco,
foie gras bordelaise

\$70

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.