

Shellfish Tower

CLASSIC
(SERVES TWO)
225

GRAND
(SERVES FOUR)
448

oysters, clams, jumbo shrimp, king crab, Maine lobster,
grilled seafood salad, toro, and caviar

REGIIS OVA CAVIAR SERVICE*

Japanese milk bread, lemon crème fraîche, chives

OSSETRA | 30g. 200 OR GOLDEN OSSETRA | 30g. 250

Starters

BURRATA

winter squash caponata, arugula pesto, prosciutto di Parma
27

ICEBERG WEDGE

maple pepper bacon, egg, Gorgonzola dressing
27

LITTLE GEM CAESAR*

garlic breadcrumbs, Parmigiano-Reggiano, roasted garlic dressing
25

OYSTERS ON THE HALF SHELL*

giardiniera mignonette, lemon
36

CHILLED MAINE LOBSTER*

avocado, marinated tomato, fennel, Louie dressing
52

TUNA TARTARE*

Sorrento lemon, basil, rice cracker
34

SHRIMP COCKTAIL

fresh horseradish, lemon
36

Mains

HERITAGE CHICKEN BREAST

cauliflower, Tuscan kale, chicken jus

49

DOVER SOLE

caviar beurre blanc, Bloomsdale spinach, chives

125

MISO SEA BASS

bok choy, sticky rice, lemongrass vinaigrette

59

FUSILLI

wagyu beef ragù, garlic butter, pangrattato

45

From the Grill

9 OZ. PRIME FILET MIGNON*

Schuyler Ranch, Nebraska

au poivre, potato pavé

92

10 OZ. AMERICAN WAGYU NY STRIP*

Snake River Farms, Idaho

sweet soy, king oyster mushroom, sudachi

149

HERITAGE PORK CHOP*

creamy polenta, Brussels sprouts, smoked bacon, apple mostarda

49

ROASTED RACK OF LAMB*

persillade, pommes purée, spinach, lamb jus

100

Sides

POMMES PURÉE

black truffle butter

21

GRILLED ASPARAGUS

lemon vinaigrette

19

ROASTED BABY CARROTS

vadouvan spices,

maple labneh

19

HAND-CUT FRIES

malt vinegar aioli, ketchup

TRUFFLE FRIES AVAILABLE UPON REQUEST

18