

Shellfish Tower

CLASSIC*
(SERVES TWO)
235

GRAND*
(SERVES FOUR)
465

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

THE ONLY CAVIAR SERVICE*

Japanese milk bread, lemon crème fraîche, chives

OSCIETRA | 30g. 205 OR **GOLDEN OSCIETRA | 30g. 255**

Starters

BURRATA DI PUGLIA

ramp pesto, heirloom tomato, pine nut crisp

28

ICEBERG WEDGE*

maple pepper bacon, egg, Gorgonzola dressing

28

LITTLE GEM CAESAR*

olive focaccia croutons, Parmigiano-Reggiano, roasted garlic dressing

26

OYSTERS ON THE HALF SHELL*

giardiniera mignonette, lemon

38

CHILLED MAINE LOBSTER*

avocado, blood orange, fennel, Louie dressing

55

TUNA TARTARE*

Sorrento lemon, basil, rice cracker

35

SHRIMP COCKTAIL

fresh horseradish, lemon

38

Mains

HERITAGE CHICKEN BREAST

chicken sausage, morel mushroom, English pea

51

HALIBUT

green garlic, fava beans, Castelvetrano olive,
Oscietra Caviar

79

MISO SEA BASS

bok choy, sticky rice, lemongrass vinaigrette

62

FUSILLI

wagyu beef ragù, garlic butter, pangrattato

48

From the Grill

9 OZ. PRIME FILET MIGNON*

crispy asparagus, baby turnip, sauce Diane

95

10 OZ. AMERICAN WAGYU NY STRIP*

Snake River Farms, Idaho

sweet soy, king oyster mushroom, sudachi

155

HERITAGE PORK CHOP*

creamy polenta, Brussels sprouts, smoked bacon, apple mostarda

52

HERB ROASTED LAMB SADDLE*

creamed bloomsdale spinach, fava beans, cipollini onion

82

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

19