

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

melon, prosciutto, Sicilian pistachio
31

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*

cherry pepper mignonette, lemon
38

LOBSTER PANZANELLA*

heirloom tomato, grilled sourdough,
pickled eggplant
55

TUNA TARTARE*

Sorrento lemon, basil, rice cracker
35

SHRIMP COCKTAIL

fresh horseradish, lemon
38

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

Mains

HERITAGE CHICKEN BREAST

chicken sausage, morel mushroom, English pea
51

HALIBUT

green garlic, fava beans, Castelvetro 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, plum mostarda
52

HERB ROASTED LAMB SADDLE*

creamed Bloomsdale spinach, fava beans, cipollini onion
82

Sides

POMMES PURÉE

black truffle butter
21

GRILLED
NARDELLO PEPPERS

whipped ricotta, sungold tomato
19

GRILLED ASPARAGUS

lemon vinaigrette
19

HAND-CUT FRIES

malt vinegar aioli, ketchup
TRUFFLE FRIES AVAILABLE UPON REQUEST
19