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
golden beets, poached pear, walnut
29

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

RADICCHIO & ARUGULA
delicata squash, apple, pistachio
28

TUNA TARTARE*
Sorrento lemon, basil, rice cracker
35

BAY SCALLOP CRUDO
blood orange, cucumber, radish
31

*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

BLACK BASS
bagna cauda verde, fingerling potato, wilted greens
52

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

7 OZ. AMERICAN WAGYU RIB CAP*
Snake River Farms, Idaho
grilled radicchio, aged balsamic, black truffle
144

Sides

POMMES PURÉE
black truffle butter
21

CRISPY BRUSSELS SPROUTS
pickled raisin, pine nut, mint
20

GRILLED ASPARAGUS
lemon vinaigrette
19

HAND-CUT FRIES
malt vinegar aïoli, ketchup
TRUFFLE FRIES AVAILABLE UPON REQUEST
19