

STARTERS

*** CRISPY TUNA 37**
CRISPY RICE CAKE, BIG EYE TUNA,
SPICY MAYONNAISE, AVOCADO CREMA
VEGAN OPTION: AVOCADO

1/2 LB BURRATA 35
HEIRLOOM CHERRY TOMATO CONFIT,
BASIL, BALSAMICO

GRILLED OCTOPUS 28
CHICKPEA PUREE, ROUILLE,
HARRISA CHICKPEAS

*** HAMACHI CRUDO 27**
FERMENTED GREEN TOMATO GAZPACHO,
LEMON CAVIAR, SEA BEANS

ARTICHOKE ARANCINI 18
GRILLED ARTICHOKE, SMOKED GOUDA,
CALABRIAN AIOLI

*** BEEF CARPACCIO 28**
CAPER AIOLI, ARUGULA,
PARMIGIANO REGGIANO, PINE NUTS
VEGAN OPTION: HEARTS OF PALM

CRISPY CALAMARI 28
CHERRY PEPPERS, CORN,
SMOKED PEPPER AIOLI

*** DOZEN OYSTERS 48**
ON THE HALF SHELL, APPLE-FRESNO,
CHILI MIGNONETTE

*** WAGYU & CAVIAR 52**
STEAK TARTARE, YUZU KOSHO AIOLI,
HERB TUILE, OSSETRA CAVIAR

*** SEASONAL CEVICHE 22**
PLEASE ASK YOUR SERVER
VEGAN OPTION: HEARTS OF PALM

SALADS

CHOPPED SALAD 18
ROMAINE, RADDICCHIO, PICKLED FENNEL,
FONTINA, HERB VINAIGRETTE

*** CAESAR SALAD 19**
PARMESAN FRICO, SPICY CROUTONS

GREEK SALAD 19
BABY ROMAINE, FETA CREAM, CUCUMBER,
KALAMATA OLIVES, RED WINE VINAIGRETTE

**BRIE EN
CROÛTE**

STRAWBERRY RHUBARB JAM, **28**
APPLE JALAPEÑO SYRUP

*** CONSUMER INFORMATION: CONSUMING RAW FOOD OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

PRICES DO NOT INCLUDE TAX 8.375 % AND SERVICE CHARGE 20% - IT WILL BE ADDED AUTOMATICALLY ON PARTIES OF 6 OR MORE

FRESH PASTA

LEMON FETTUCCINI 35

LEMON CREAM SAUCE, CHIVES

ADD GRILLED SHRIMP + 15, GRILLED CHICKEN + 10

FENNEL PAPPARDELLE 38

SPRING RABBIT RAGOUT,
BRAISED FENNEL AND LEEK, PECORINO

SPICY RIGATONI ALLA VODKA 32

CREAMY VODKA SAUCE, PECORINO CHEESE

RAVIOLO AL UOVO 38

CARBONARA SAUCE,
ENGLISH PEAS, PECORINO

RAVIOLES DE ROMANS 49

HOUSE MADE FRENCH RAVIOLI, COMTE CHEESE,
TRUFFLE CREAM

SPAGHETTI ALLA CHITARRA 32

POMODORO SAUCE, BASIL, BURRATA

PÂTES A LA MUELE 70

SPAGHETTI, VSOP MUSHROOM SAUCE, FLAMBEED TABLESIDE

MAIN

*** 28 DAY DRY AGED 160**

24 OZ PRIME BONE-IN RIBEYE

VERMOUTH BRAISED MUSHROOMS, BORDELAISE

*** 8 OZ PRIME BEEF TENDERLOIN 88**

SAUTEED SPINACH, CARROT PURÉE, GREEN PEPPERCORN SAUCE

ADD ON FOIE GRAS +\$16

*** 10 OZ AUSTRALIAN WAGYU 150**

STRIP STEAK

WESTHOLME FARMS

*** GRILLED 14 OZ PRIME NY STRIP 72**

CARAMELIZED ONION, STRACCIATELLA,
MUSHROOM BORDELAISE SAUCE

*** 8OZ CAB STEAK FRITTES 56**

HANGER STEAK, AU POIVRE,
DUCK CONFIT POTATOES

*** ~KING SALMON 59**

ORA KING SALMON, SPRING VEGETABLES,
TOMATO BEURRE BLANC

*** ~WHOLE BRANZINO 55**

GRILLED BRANZINO, RED MISO MANGO GLAZE,
PAPAYA FENNEL SALAD

~POTATO-CRUSTED HALIBUT 52

CRISPY ROOT VEGETABLES,
RIESLING-BEURRE BLANC

ROASTED MARY'S CHICKEN 38

SWEET PEA GNOCCHI,
SPRING GARLIC CHIMICHURRI

~ VEGETERIAN OPTION: ROASTED TOFU

SIDES

18

ROASTED HEIRLOOM CARROTS

SUMAC ROASTED CARROTS, LEBNAH, DUKAH

ROASTED WILD MUSHROOMS

GARLIC BUTTER, THYME, PICKLED HOSHIMIJI

TRUFFLE PARMESAN ROSEMARY FRIES

BLACK TRUFFLE, PARMESAN, PARSLEY

GRILLED ASPARAGUS

BERNAISE, HERBS THE PROVANCE