



SNACKS

- RAW MARKET OYSTERS** CLASSIC ACCOMPANIMENTS 26
- SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 26
- ARTISANAL CHEESE** CHEF'S SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS 19
- HUMMUS & FALAFEL** POMEGRANATE, TAHINI, TOMATO JAM 17
-  **AHI TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 29
- CAVIAR & "FRENCH FRIES"** POMMES ANNAS, SIBERIAN SUPREME CAVIAR, GRUYÈRE CHEESE 36

SALADS

- MIXED GREENS**
LEMON THYME VINAIGRETTE, SHAVED CARROTS 19
- SPRING VEGETABLE FATOUCHE**
WARM PITA, TAHINI VINAIGRETTE, FRESH FAVAS 27
- CAESAR SALAD**
GARLIC STREUSEL, WHITE ANCHOVY, PARMESAN VINAIGRETTE 18
- WARM FRISÉE**
MUSTARD VINAIGRETTE, BABY KALE 16

SUPPLEMENTS

- HALF MAIN LOBSTER 43
- PETITE FILET 30
- CHICKEN PAILLARD 18
- DUCK CONFIT 22

BURGERS AND STEAKS

- PRIME STEAK BURGER** CABOT CLOTHBOUND CHEDDAR, SECRET SAUCE 22
- QUINOA-VEGGIE BURGER** ARUGULA PESTO, FENNEL SALAD 20
- HERITAGE TURKEY BURGER** GUACAMOLE, PEPPERJACK CHEESE, HARISSA AÏOLI 20
- STEAK FRITES** HANGER STEAK, GARLIC FRIES 47

WOOD-FIRED GRILL

- LOBSTER** BROWN BUTTER BÉARNAISE, LOBSTER ROE 74
- A5 WAGYU** KOJI MARINADE, SAUCE AU POIVRE 125

SIDES & ACCOMPANIMENTS

- SAUTÉED KALE** 15
- TRUFFLE MAC & CHEESE** 14
- TRIO OF DUCK FAT FRIES** 12
- SAUTÉED BROCCOLINI** 14



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

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