

SHELLFISH PLATTER \$149

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, KING CRAB, DAY-BOAT SCALLOP



MISO-BROILED
RED MISO BUTTER
CHARRED LEMON
LEMON GRASS TEA

ICE-COLD
GIN COCKTAIL SAUCE
CHAMPAGNE MIGNONETTE
GREEN GODDESS

- RUSSIAN OSCIETRA CAVIAR -

SERVES **4-5 PEOPLE**
SEIVED EGG, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
50 GRAMS **\$194** OR 30 GRAMS **\$134**

CAVIAR PARFAIT
SMOKED SALMON, SCALLION POTATO, EGG MIMOSA
\$89



\$85 PER PERSON
NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

- SEARED AHI TUNA SALAD**

TUNA CONSERVA, SOFT COOKED EGG, HARICOT VERT, NICOISE OLIVE
FINGERLING POTATO, CHERRY HEIRLOOM TOMATO
- WILD MUSHROOM RAGU & GRITS**
SEARED FOIE GRAS \$22 SUPPLEMENT

CARAMELIZED OYSTER &2 TRUMPET MUSHROOM, POLENTA
AGED WHITE CHEDDAR, CANDIED PECAN
- GRILLED SPANISH OCTOPUS**

WHITE BEAN CASSOULET, WILTED KALE & ESCAROLE, CITRUS
CALABRIAN CHILE, LONGANISA
- GREENS, EGGS, & HAM**

SAUTÉED BABY SPINACH, BAYONNE HAM, 7-MINUTE EGG
CLASSIC HOLLANDAISE, BLINI CAKE
- AMERICAN-WAGYU STEAK TARTARE**

TOMATO MARMALADE, HERB & CUCUMBER SALAD, SUMAC
FLATBREAD CROSTINI WITH SESAME & POPPY SEEDS.
- MOROCCAN SPICED EGGS**

HEIRLOOM CHERRY TOMATO, GARLIC CONFIT, FETA CRUMBLE
POACHED EGGS, GRILLED SOURDOUGH
- KING CRAB & ENDIVE CAESAR**

ALASKAN KING CRAB, BELGIAN ENDIVE, PARMESAN, CHIVE
SWEET ONION CREMA, CAPER

SECOND COURSE

PLEASE MAKE ONE SELECTION

- ANGUS 8 oz. FILET & EGGS**
12 oz. FILET \$29 SUPPLEMENT

SOFT SCRAMBLE, CRISPY BREAKFAST POTATO, OVEN DRIED TOMATO
MINT CHIMICHURRI SAUCE
- MARY’S CHICKEN SCHNITZEL**

BLACK TRUFFLE MAC & CHEESE, SAUSAGE COUNTRY GRAVY
SUNNY SIDE EGG
- 20 oz. PRIME BONE-IN COWBOY**
\$29 SUPPLEMENT

WAGYU BONE MARROW BUTTER, POTATO HAY, TRUFFLED FRITES
- CROQUE MADAME FRENCH TOAST**

BRIOCHE, GRUYÈRE, BAYONNE HAM, MORNAY, SUNNY SIDE EGG
CHOICE OF: BERRY JAM OR MAPLE SYRUP
- GRILLED VERLASSO SALMON**

FORBIDDEN RICE, MAITAKE MUSHROOM, SOFT COOKED EGG
MISO CREAM, BROCCOLI RABE
- AUSTRALIAN LAMB RACK**

PROVENÇAL SALSAS, PEARL ONIONS, CONFIT TOMATO
ROASTED EGGPLANT, COUSCOUS
- DRY-AGED TRUFFLE STEAK BURGER**

TRIPLE CREAM BRIE, CARAMELIZED FRENCH ONION FONDUE
CORNICHONS, WATERCRESS. TRUFFLE AIOLI

DESSERT COURSE

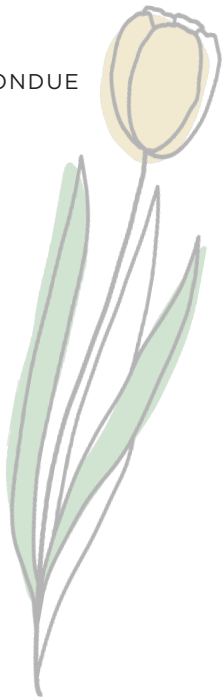
PLEASE MAKE ONE SELECTION

- PEACHES & CREAM**

BUTTERMILK PANNA COTTA, BAKLAVA GRANOLA, HONEY MERINGUE
- MARSHMALLOW AND CHOCOLATE**

MARSHMALLOW FLUFF, DARK CHOCOLATE BROWNIE, COFFEE SYRUP
- FRUIT HONEY ALMOND TART**

FRESH STONE FRUIT, CRÈME FRAICHE, BROWN BUTTER



*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES