CAVIAR SELECTION

50g Connoisseur Caviar Service

IMPERIAL GOLDEN*	395
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975

Sample of Three Caviar Selections

SHELLFISH & CRUSTACEANS

Ice Cold

Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces

PETITE 175
GRANDE 350

PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB MERUS*	155
MAINE SEA SCALLOP CRUDO*	27

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Red Miso

PETITE 175
GRANDE 350

PACIFIC & ATLANTIC OYSTERS	34
MAINE LOBSTER	48
BLUE CALEDONIA PRAWNS	37
MAINE SEA SCALLOPS	29
GOLDEN KING CRAB MERUS	155

**Health District Notice: Consuming raw or undercooked meat, poultry seafood, shellstock or eggs may increase your risk of foodborne illness.*

À LA CARTE

Appetizers

AHI TUNA TARTARE* 39
Mint, Pine Nuts, Asian Pear, Quail Yolk
Habanero-Infused Sesame Oil

CAVIAR PARFAIT* 130
Tsar Imperial Daurenki Caviar
Smoked Salmon, Egg Mimosa, Crème Fraîche

BLACK & WHITE TAGLIERINI 65
Black Truffle Butter, Shaved White Truffles
24-Month Aged Parmesan

BUTTER POACHED MAINE LOBSTER 38
Dungeness Crab, Mussels, Monterey Calamari
Manila Clam, Fennel Emulsion, Cioppino Sauce

NANTUCKET BAY SCALLOP CRUDO* 34
Iberico Ham, Trout Roe, Butternut Squash
Blood Orange Chili Water

HUDSON VALLEY FOIE GRAS DUO* 59
Foie Gras Tart & Seared Foie Gras
Green Apple, Dutch Crunch, Red Grapes

Entrées

PHYLLO CRUSTED PETRALE SOLE 66
Crab Brandade, Horseradish Cream
Haricot Verts, Dijon-Beurre Blanc

MISO GLAZED SEABASS 69
Kyoto Miso, Aromatic Vegetables
Black Truffle Dashi

ROASTED DRY-AGED SQUAB 68
Parisienne Potatoes, Popped Sorghum
Toasted Chestnuts, Cranberry Gastrique
Pickled Mustard Seed

MAINE LOBSTER POT PIE 148
Pearl Onions, Heirloom Carrots
Red Potato, Chanterelle Mushroom
Brandied-Lobster Cream

HERB-CRUSTED WAGYU RIB EYE ROAST 145
Horseradish Whipped Potato
Roasted Young Heirloom Carrots
Black Truffle Au jus

MARKET FISH
Fennel, Tomato, Niçoise Olives, Haricot Verts
Basil, Preserved Lemon
FOR ONE OR WHOLE - MARKET PRICE

From the Grill

16 OZ PRIME PIEDMONTESE BEEF BONELESS N.Y. STRIP* 89
CALIFORNIA, USA

8 OZ MISHIMA RESERVE WAGYU FILET MIGNON* 105
PACIFIC NORTHWEST, USA

16 OZ JACK'S CREEK FARM WAGYU BONELESS RIBEYE* 135
NEW SOUTH WALES, AUS

6 OZ TRIPLE SEARED A5 WAGYU EYE OF RIB 295
KAGOSHIMA, JPN

All steaks served with
Olive Oil-Herb Smashed Sweet Potato
Wilted Bloomsdale Spinach
Matbucha Purée, Bordelaise

Sides 22

BROCCOLI DI CICCIO
Chili-Garlic Crunch, Preserved Lemon

ROASTED BRUSSELS SPROUTS
Lime, Garlic-Herb Oil

WHIPPED POTATOES
Échiré Butter, Chive

ROASTED MAGIC MUSHROOMS
Whipped Parmesan, Pine Nuts

Dessert

PEPPERMINT SOUFFLÉ — 25
Madagascar Vanilla Bean Ice Cream
Vanilla Anglaise

THE LEMON — 19
Citrus Curd, White Chocolate
Custard Candied Lemon Peel

FLEUR DE CACAO — 19
Inaya Chocolate Mousse, Candied Cocoa Nibs
Salted Caramel Gelato

TANGERINE SNOW — 19
Coconut Espuma Lychee, Santa Barbara
Finger Lime

PEAR À L'AMARETTO — 21
Poached Pear, Cinnamon, Brown Butter Financier
Amaretto Ice Cream

