

RAW

Egg Duo*	58
Scrambled Egg, Crème fraîche, Caviar King Crab, Sauce Américaine, Caviar	
Hamachi*	32
Citrus Segments, Rhubarb, Satsuma Vinaigrette	
Salmon Tartare*	27
Brioche, Quail Egg, Fennel	
Bluefin Toro*	50
Cucumber, Chives, Ginger Vinaigrette	
Steak Tartare Two Ways*	42
Quail Egg, Caviar, Crouton	
Wagyu Toast*	36
Black Olive Spread, Caviar, Brioche	
Red Tuna Toasty*	26
Big Eyed Tuna, Sesame Seeds, Spicy Aioli	

SHELLFISH

King Crab Legs 1/2 lb	120
Butter, Citrus Aioli	
Maine 1/2 Lobster in the Shell	60
Butter, Citrus Aioli	
Shellfish Platter*	175
Oysters, King Crab, Maine Lobster	
Oyster of the Day*	6
Shallots, Mignonette	
Oyster with Caviar*	20
Chef's Selection of Caviar	
Hot Oyster*	8
Spinach, Scallions, Ginger	
All Oysters Priced Per Piece*	

APPETIZERS

Shrimp Toast*	34
Brioche, Yuzu Crème Fraîche, Caviar Sauce	
Hudson Valley Seared Foie Gras*	32
Cherry Tartare, Cherry Coulis, Brioche	
Crab Cake*	34
Frisée Salad, Espelette, Citrus & Wasabi Aioli	
Lobster Roll*	36
Maine Lobster, Soft Roll, Truffle Waffle Fries	
Crispy Potato with Caviar*	95
Truffle Potato Espuma, Crispy Shoestrings, Black Truffle	

SALADS

King Crab Lettuce Cups	42
Alaskan King Crab, Butter Lettuce, Green Apple	
Australian Caesar*	24
Pancetta Crisps, Egg, Avocado, Parmesan, Croutons, Caesar Dressing (contains anchovy)	
Kale Salad	24
Feta, Lemon Vinaigrette, Prosciutto, Pine Nuts, Almonds, Cranberries	

ANTIPASTI

Jamón Ibérico	80
Pan con Tomate	
Plateau	55
Lonzino, Garlic Rosemary Salami, Prosciutto, Taleggio, Truffle Gouda, Comté Saint Antoine	
Served with Cherry and Walnut Baguette, Grapes, Honeycomb, Saba Reduction	

FISH

Uni Risotto* King Crab, Uni, Gold Dust	72	Chilean Sea Bass* Potato Espuma, Hon Shimeji Mushrooms, Chili Oil	68
Lobster Spaghetti Pomodoro* San Marzano Tomatoes, Parmigiana Reggiano	70	Dover Sole* Citrus Relish, Capers, Brown Butter	89
Alaskan Black Cod* Sweet Potato, Baby Bok Choy, Yuzu Beurre Blanc	45	Big Eye Tuna Steak* Baby Carrots, Zucchini Blossom, Ginger Vinaigrette	48
Kataifi Scallops* Asparagus, Coconut Green Curry, Kaffir Lime	68	Red Snapper* Red Yuzu Beurre Blanc, Pickled Granny Smith Apple, Cabbage	48

STEAK

Prime Ribeye* Allen Brothers	92	Wagyu Tomahawk* Allen Brothers	245
Wagyu Strip Loin* Master Selections, Australia	125	Prime Filet* Allen Brothers	85

FOR TWO

Spicy Fried Chicken Chinese Broccoli, Honey, Chili Flakes	70	Butterfly Branzino* Citrus Relish, Caper Brown Butter, Micro Greens	98
--	----	--	----

SIDES

Mashed Potatoes Crème Fraîche, Chives, Crispy Potato	18
Roasted Brocolini Yuzu Vinaigrette, Basil, Chives	18
Sautéed Asparagus Sherry Vinaigrette, Crisped Parmesan, Espelette	20
French Fries Waffle Cut Fries, Truffle Salt	16
Wild Mushroom Ragout Heavy Cream, Brandy, Beef Jus, Chives	20

VEGETARIAN

Hand Made Potato Gnocchi Parmesan Cream, Truffle, Chives	40
Vegetable Thai Red Curry Butternut Squash, Mushrooms, Thai Basil	34

SAUCES

HOLLANDAISE	4
BÉARNAISE	4
BORDELAISE	4

Chef Shawn Hergatt

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness