STARTERS

HOMEMADE BREAD
Assorted Butter 9

BABY GEM LETTUCE (VE)
Spicy Peanut Butter, Avocado 16

MEDITERRANEAN CHOPPED SALAD (VE)
Mixed Greens, Chickpeas, Tri-Colored Pepper, Cucumber, Cherry Tomato, Red Onion, Olives, Red Wine Vinaigrette 19

SHIITAKE MUSHROOM COCONUT SOUP
Kumamoto Oyster 25
add Petrossian Kaluga Caviar 38

SEAFOOD CEVICHE
Lobster, Stone Crab, Shrimp, Tapioca, Celery, Granny Smith Apple, Ginger 38

BLUEFIN TUNA TARTARE
Ginger Dressing, Taro Chips 28

PARMESAN SPAGHETTI
Reggiano Sauce 18
add Petrossian Kaluga Caviar 38
add Winter Black Truffle 48

SEAFOOD BALCONY
Lobster Tail, Shrimp Cocktail, Crab Claws, Oysters
165

PETROSSIAN CAVIAR SERVICE
Royal Kaluga or Special Reserve Ossetra
195

TOMAHAWK RIBEYE 38oz
Roasted Seasonal Vegetables
205

KATSU SANDO 8oz
Snow Aged A5, Housemade Milk Bread, Japanese Barbecue Sauce
200

JAPANESE A5 WAGYU SNOW AGED
Maitake Mushroom
30 / oz

ENTRÉES

ROASTED CAULIFLOWER (VE)
Tahini, Turmeric, Pistachio, Quinoa 18

RIGATONI (V)
Mint Pistachio Pesto 24

LUMACHE
Rock Shrimp, Fra Di Diavolo 32

ZERO BOND BURGER
Smoked Tomato Marmalade, White Cheddar, French Fries, Onion Rings 25

ORGANIC ROASTED CHICKEN
Braised Sunchoke, Celery, Chestnut 28

MUSCOVY DUCK BREAST
Duck Leg Confit, Potato Gratin, Pineapple Ginger Sauce 39

WILD ALASKAN SALMON
Ginger Braised Bok Choy, Shiso Sauce 34

PAN SEARED HALIBUT
Chorizo Braised White Beans, Saffron Sauce 45

DOVER SOLE
Sweet English Peas Fricasse 75

STEAK FRITES 12oz
Black Angus NY Strip, Carmelized Onion, Red Wine Shallot Reduction, French Fries 49

PARMESAN CRUSTED BERKSHIRE PORK CHOP
Celery, Sweet and Sour Apple Tatin, Maple Bourbon Reduction 45

SIDES 14

GRILLED BROCCOLINI

BRAISED BABY BOK CHOY

ROASTED MAITAKE MUSHROOM

EXECUTIVE CHEF RICHARD FARNABE

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