# Dinner

## Petrossian Caviar Service

Royal Kaluga or Special Reserve Ossetra *195*

## Starters

Minestrone Soup *(VE) Carrots, Celery, Tomato, Cannellini Beans, Macaroni* *14*
Cheese & Charcuterie Board *Chef's Selection* *20*
Black Truffle Artichoke Dip *(V) Artichoke Heart, Mascarpone, Parmesan, Tortilla Chips* *21*
Sashimi & Crispy Rice *Bluefin Tuna, Chipotle Mayonnaise, Honey Soy* *24*
BlueFin Tuna Tartare *Ginger, Taro Crisps* *28*
Seafood Paella Rolls *Lobster, Stone Crab, Shrimp, Saffron Aioli* *27*
Petrossian Grilled Cheese *Smoked Salmon, Ossetra Caviar* *38*

## Salads & Vegetables

Bibb Lettuce & Watercress Salad *(VE) Broccolini, Watermelon Radishes, Ginger Dressing* *17*
Artichoke & White Bean Salad *(VE) Crispy Artichoke, White Beans, Herb Dressing* *17*
Kale Brussels Sprout Salad *(V) Shaved Parmesan, Pumpkin Seeds, Sherry-Mustard Dressing* *18*
Mediterranean Chopped Salad *(VE) Mixed Greens, Chickpea, Tri-Colored Peppers, Cucumber Cherry Tomato, Red Onions, Olives, Red Wine Vinaigrette* *19*
*Add Chicken 10* *Add Salmon 4oz 10 | 8oz 20* *Add Shrimp 14*
Roasted Cauliflower *(VE) Tahini, Turmeric, Pistachio, Quinoa* *18*

## Pastas

Rigatoni *(V) Mint Pistachio Pesto & Parmesan* *24*
Orecchiette Bolognese *Beef & Veal Ragu, Parmesan* *30*
Lumache *Rock Shrimp, Fra di Diavolo* *32*

## Pizzas

Margherita *(V) Tomato, Basil, Mozzarella* *18*
Soppressata *Spicy Salami, Tomato, Mozzarella* *20*
Bianca *(V) Wild Mushroom, Ricotta Cheese, Pickled Onions* *29*
*Add Mushrooms 3* *Add Ground Sausage 3* *Add Prosciutto 4*

## Sandwiches & Plates

Veggie Burger *(VE) Pickled Avocado, Tarragon Dressing, French Fries* *20*
Zero Bond Burger *Special Blend, Smoked Tomato Marmalade, White Cheddar, Onion Rings, French Fries* *25*
Chicken Paillard *Oven Roasted Tomato, Frisée Salad, Shaved Parmesan* *28*
Wild Alaskan Salmon *Ginger Braised Bok Choy, Shiso* *34*
Grilled Swordfish *Celeriac, Baby Leeks, Wild Mushroom pureé* *34*
Steak Frites *Black Angus NY Strip, Red Wine Shallot Reduction, French Fries* *49*
Wagyu Skirt Steak *Grilled Broccolini, Maitake Mushroom, Black Peppercorn Reduction* *49*

## Sides *14*

Grilled Broccolini | Braised Baby Bok Choy | Roasted Maitake Mushroom

## Sushi Nigiri & Rolls

Spicy Tuna *Pickled Radish* *20*
Oshinko *Cucumber, Braised Mushroom, Pickled Ginger, Pickled Carrots, Shiso* *22*
Toro Scallion Roll *Pickled Radish* *24*
Amberjack Sashimi *Yuzu-Chilli Vinegar, Shio Kombu, Crispy Shallots, Micro Greens* *27*
Shrimp Tempura Futomaki *Spicy Tuna, Crab Stick, Yuzu Tobiko, Cucumber* *34*
Tuna Nigiri *4pcs Fatty Tuna, Marinated Tuna* *38*
Pork Belly & Unagi Roll *Cabbage, Pickled Chiles, Pickled Ginger, Avocado* *38*
Chef Selection *6pcs Fluke, Sea Bream, King Salmon* *50*
Uni *4pcs Hokkaido, Santa Barbara* *68*

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

Executive Chef *Richard Farnabe*