HORS D'OEUVRES

KING CRAB SALAD | 24
hearts of palm, avocado,
peas, ramps, spicy aïoli

BEEF CARPACCIO | 22
arugula, caperberries,
black garlic aïoli, parmesan

LEMON BASIL BURRATA I 18
heirloom tomatoes, strawberries,
mint, basil, parmesan tuile

GNOCCHI & PORK BELLY | 18
mornay sauce, okra, scallions

PEI OYSTERS
1/2 dozen | 18 dozen | 36
mignonette, lemon, cocktail sauce

ASPARAGUS TEMPURA | 15
thai chili, sesame ponzu, spicy aïoli

CRISPY BRUSSEL SPROUTS | 14
cauliflower, pickled beets, bacon,
remoulade, pecorino

GULF PRAWNS | 21
shimenji mushrooms, corn, radish,
mole rojo, polenta

GREENS & SOUPS

CHOPPED TUSCAN KALE | 12
peanuts, scallions, mint, ginger

WEDGE | 12
apple smoked bacon, bleu cheese,
croutons, crispy onion

CLASSIC CAESAR | 13
romaine, parmigiano, garlic herb croutons

TORTILLA SOUP | 12
shredded chicken, roasted corn,
cilantro crema

ASPARAGUS GAZPACHO | 12
white and green asparagus, almonds,
grapes, prosciutto, focaccia

IMPERIAL GOLDEN OSSETRA CAVIAR

1oz | 120 2oz | 230

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

SUSHI BAR

YELLOWTAIL JALAPEÑO | 25
hamachi, ponzu, orange, cilantro

TEMPURA SPECIAL ROLL | 22
shrimp tempura, kanikama, spicy mayo,
eel sauce, garlic crisp

SPICY SALMON ROLL | 19
salmon, avocado, cucumber,
spicy aïoli, unagi sauce

TUNA TATAKI | 25
seared tuna, japanese dressing, furikake

CRISPY RICE
(two piece minimum with choice of)
spicy tuna 8 | spicy salmon 8
A5 wagyu 16 | caviar 20

SUSHI TACOS | 10
(two piece minimum with choice of)
tuna | salmon | yellowtail
guacamole, truffle soy, tomato, cilantro, jalapeño

A5 WAGYU TATAKI | 64
momiji oroshi, garlic crisp,
green onion, spicy ponzu

TERROIR

VEAL CHOP | 55
rice cake, shitake mushrooms,
bok choy, sesame, teriyaki veal jus

48-HOUR BRAISED SHORT RIB | 42
pomme purée, braised carrots,
pearl onions, lardons

CHICKEN PAILLARD | 28
spinach & arugula salad, parmesan,
pesto, pine nuts, cherry tomatoes

PAN SEARED DUCK BREAST | 42
vadouvan spices, confit potato cake,
spinach, apricot chutney, indian mustard

SEA

SEARED VERLASSO SALMON | 34
yuzu sauce vierge, olives, watermelon,
roasted heirloom tomato, cilantro

ROASTED HALIBUT | 44
cauliflower, celery, fennel,
lemon beurre blanc, caviar

WILD ATLANTIC SCALLOPS | 42
creamy mushroom risotto,
trumpet mushrooms

DOVER SOLE MEUNIÈRE | MP
brown butter, parsley, lemon,
leeks, riz pilaf

SIGNATURE DISHES

BEEF & GOLDEN OSSETRA CAVIAR | 75
center cut filet mignon, potato pavé,
grilled asparagus, gold leaf

POACHED MAINE LOBSTER | 65
gnocchi, peas, fava beans,
saffron lobster-uni bisque

SIMPLY GRILLED

simply grilled are served with a choice of sauce
peppercorn | bordelaise | beurre blanc | chimichurri

CENTER CUT FILET MIGNON 8OZ | 49
PRIME RIBEYE 20OZ | 56
TEXAN TOMAHAWK 38OZ I 140
WILD SCALLOPS I 34
MAINE LOBSTER TAIL | 32
VERLASSO SALMON | 24

ADDITIONS | 12

TRUFFLED PARMESAN FRIES
POMME PURÉE
BRAISED CARROTS
SAUTÉED SPINACH
CRISPY BRUSSELS SPROUTS
ROASTED ASPARAGUS