



HORS D'OEUVRES

TEMPURA FRIED ZUCCHINI BLOSSOM | 24

gulf crab, cheddar, ratatouille, shishitos, arugula

BURRATA | 18

rhubarb agrodolce, white asparagus, pinenuts, strawberry, focaccia, basil

PEI OYSTERS

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

CRISPY BRUSSEL SPROUTS | 14

cauliflower, pickled beets, bacon, remoulade, pecorino

BEEF TARTARE | 22

black garlic aioli, crispy fried egg, crispy artichokes, pickled shimenji

GNOCCHI & PORK BELLY | 18

mornay sauce, ramps, green beans, chanterelles

ASPARAGUS TEMPURA | 15

thai chili, sesame ponzu, spicy aioli

SHRIMP DUMPLING | 24

gulf shrimp, ponzu beurre blanc, chili garlic, caviar

GREENS & SOUPS

BABY BEET SALAD | 16

spring lettuce, goat cheese, cashew, avocado, citrus

WEDGE | 12

apple smoked bacon, bleu cheese, croutons, crispy onion

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

TORTILLA SOUP | 12

shredded chicken, roasted corn, cilantro crema

TOMATO GAZPACHO | 14

cucumber, tomato, basil, onion, watermelon

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

EEL ROLL | 22

shrimp tempura, cucumber, eel, avocado, eel sauce, siracha, masago

SPICY SALMON ROLL | 19

salmon, avocado, cucumber, spicy aioli, 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

SEAFOOD CEVICHE | 25

salmon, tuna, yellowtail, mango ceviche sauce, pine nuts

TERROIR

VEAL CHOP | 55

rice cake, shitake mushrooms, bok choy, sesame, teriyaki veal jus

CHICKEN PAILLARD | 28

spinach & arugula salad, parmesan, pesto, pine nuts, cherry tomatoes, asparagus

SEARED VERLASSO SALMON | 34

ratatouille, tomato broth, basil, green beans, olives

WILD ATLANTIC SCALLOPS | 42

creamy mushroom risotto, trumpet mushrooms

48-HOUR BRAISED SHORT RIB | 42

pomme purée, braised carrots, pearl onions, lardons

PAN SEARED DUCK BREAST | 42

vadouvan spices, confit potato cake, broccolini, peaches, indian mustard

ROASTED HALIBUT | 44

summer greens, lemon cream, petite cauliflower, truffle

DOVER SOLE MEUNIÈRE | MP

brown butter, parsley, lemon, summer squash, rice pilaf

SEA

SIGNATURE DISHES

BEEF & GOLDEN OSSETRA CAVIAR | 75

center cut filet mignon, potato pavé, grilled asparagus, gold leaf

POACHED MAINE LOBSTER | 65

lobster totellini, asparagus, favas, pickled onion, 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 | 58

TEXAN TOMAHAWK 38OZ | 155

WILD SCALLOPS | 34

MAINE LOBSTER TAIL | 33

VERLASSO SALMON | 24

ADDITIONS | 12

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

ROASTED ASPARAGUS