



HORS D'OEUVRES

TEMPURA FRIED ZUCCHINI BLOSSOM | 24

gulf crab, cheddar, ratatouille, shishitos, arugula

BURRATA | 19

rhubarb agrodolce, white asparagus, pinenuts, strawberry, focaccia

PEI OYSTERS

1/2 dozen | 20 dozen | 40
mignonette, lemon, cocktail sauce

CRISPY BRUSSEL SPROUTS | 16

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

ASPARAGUS TEMPURA | 16

thai chili, sesame ponzu, spicy aioli

LINGUINE | 23

gulf prawns, corn, chanterelles, pepper zucchini, tomato

GREENS & SOUPS

BABY BEET SALAD | 16

spring lettuce, goat cheese, cashew, avocado, citrus

WEDGE | 14

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

TEMPURA SPECIAL ROLL | 22

shrimp tempura, kanikama, spicy mayo, eel sauce, garlic crisp

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

A5 WAGYU TATAKI | 64

momiji oroshi, garlic crisp, green onion, spicy ponzu

TERROIR

VEAL CHOP | 59

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

CHICKEN PAILLARD | 28

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

SEARED VERLASSO SALMON | 36

yuzu watermelon sauce vierge, confit cherry tomato,

WILD ATLANTIC SCALLOPS | 44

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, spinach, apricot chutney, indian mustard

ROASTED HALIBUT | 45

corn, chanterelle, shishito, chorizo

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, spring peas, pickled onion

SIMPLY GRILLED

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

CENTER CUT FILET MIGNON 8OZ | 52

PRIME RIBEYE 20OZ | 61

TEXAN TOMAHAWK 38OZ | 185

WILD SCALLOPS | 34

MAINE LOBSTER TAIL | 35

VERLASSO SALMON | 24

ADDITIONS | 12

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

ROASTED ASPARAGUS