



HORS D'OEUVRES

GULF CRAB ZUCCHINI BLOSSOM | 24

tempura, cheddar, ratatouille, shishitos, arugula

CRISPY BRUSSEL SPROUTS | 14

cauliflower, pickled beets, bacon, remoulade, pecorino

PEI OYSTERS

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

BURRATA | 19

rhubarb agrodolce, peaches, focaccia jimmy nardello peppers, radish, pine nut

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 | 16

spring lettuce, goat cheese, cashew, avocado, citrus

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

MEDITERRANEAN FARRO | 14

feta, cucumber, tomato, artichoke, olives, fennel, yogurt goddess dressing

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

SEAFOOD CEVICHE | 25

salmon, tuna, yellowtail, mango

cevice sauce, pine nuts

SUSHI TACOS | 10

(two piece minimum with choice of)

tuna | salmon | yellowtail

guacamole, truffle soy, tomato, cilantro, jalapeño

TERROIR

CHICKEN PAILLARD | 28

baby spinach, arugula, parmesan, pine nuts, cherry tomato, asparagus

HALF CHICKEN CONFIT | 32

chanterelles, asparagus, pomme purée, dijon cream sauce, chicken roulade

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

DOVER SOLE | MP

brown butter, parsley, lemon, summer squash rice pilaf

ROASTED HALIBUT | 44

summer greens, lemon cream, petite cauliflower, truffle

VEAL CHOP MILANESE | 58

arugula, tomato concasse, fennel & celery salad, onion, lemon

SEA

SIGNATURE DISHES

BEEF & GOLDEN OSSETRA CAVIAR | 75

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

LOBSTER THERMIDOR | 58

gruyère, tarragon, dijon, herbed panko, celery & fennel salad, tagliolini pasta, tomato

SIMPLY GRILLED

simply grilled are served with a choice of sauce

peppercorn | bordelaise | beurre blanc | chimichurri | bearnaise

CENTER CUT FILET MIGNON 8OZ | 49

PRIME RIBEYE 20OZ | 58

TEXAN TOMAHAWK 38OZ | 155

WILD SCALLOPS | 34

LOBSTER TAIL | 33

VERLASSO SALMON | 24

ADDITIONS | 12

BRAISED CARROTS

carrot hummus, hazelnut

ROASTED ASPARAGUS

hollandaise sauce

ROASTED MUSHROOMS

onion, cherry, peppercorn

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS