

Appetizers

Seafood Tower

oysters, shrimp, king crab legs,
lobster, crudo selection,
octopus salad

Lobster Bisque

Maine lobster,
smoked crème fraîche, chervil

Grilled Wedge Salad

applewood pork belly,
roasted tomatoes,
buttermilk bleu cheese dressing,
everything bagel seasoning

Osetra Caviar 1oz

Burrata Salad

prosciutto, grilled pears,
cherry vinegar, micro basil

Beef Tartare

prepared table side
4oz prime beef, dijon, capers,
cornichons, parsley, quail egg

Oysters

raw
champagne mignonette
horseradish cream,
housemade hot sauce, tomato relish
half dozen | dozen

Mediterranean Octopus

fava beans, pork chorizo,
romesco sauce

Main Course

Sea Bream

smoked cabbage, caviar sauce, asparagus

Scallops

Pan-seared, smoked pork belly, parsnip purée,
corn relish, chipotle butter

Half Roasted Jidori Chicken

baby carrots, morels, wild mushroom sauce

Spiced Lamb Shank

sunchokes purée, wilted spinach,
Beaujolais sauce

8oz Prime Filet Mignon

chanterelles, bone marrow butter, duxelles

Ribeye

16oz mishima

Lobster Pappardelle

lobster tail, caviar, bagna càuda sauce, misticanza

Wild Mushroom Risotto

black truffle, aged parmesan cheese

Cheese Cart

Murray's Cheesemonger's Choice

Side Dishes

Yukon Gold Mashed Potatoes
Garlic Parmesan Heirloom Carrots

Thai Basil Brussels Sprouts
Roasted Vegetables

Cauliflower Fried Rice
Ratatouille

Coffee and Tea are Sustainable Certified. Our Fish is Locally Sourced and Certified as Sustainable.