

RAW

Tasmanian Ocean Trout*	26
Trout Roe, Green Kosho, Calamansi	
Hamachi*	28
Citrus Segments, Rhubarb Satsuma Vinaigrette	
Salmon Tartare*	27
Brioche, Quail Egg, Fennel	
Bluefin Toro*	50
Cucumber, Chives, Ginger Vinaigrette	
Steak Tartare Two Ways*	42
Quail Egg, Caviar, Cruton	
Wagyu Toast*	36
Black Olive Tapenade, Caviar, Bricoché	
Red Tuna Toasty*	26
Big Eyed Tuna, Sesame Seeds, Spicy Aioli	

SHELLFISH

King Crab Legs 1/2 lb	100
Butter, Citrus Aioli	
Maine 1/2 Lobster in the Shell	50
Butter, Citrus Aioli	
Shellfish Platter*	175
Oysters, King Crab, Maine Lobster	
Oyster of the Day*	6
Shallots, Mignonette	
Oyster with Caviar*	16
(On Ice)	
Hot Oyster*	7
Spinach, Scallions, Ginger	
All Oysters Priced Per Piece*	

APPETIZERS

Shrimp Toast*	25
Brioche, Yuzu Crème Fraîche, Caviar Sauce	
Hudson Valley Seared Foie Gras*	32
Cherry Tartare, Cherry Coulis, Brioche	
Crab Cake*	30
Frisée Salad, Espelette, Citrus & Wasabi Aioli	
Lobster Roll*	33
Maine Lobster, Soft Roll, Truffle Waffle Fries	
Crispy Potato with Caviar*	95
Truffle Potato Espuma, Crispy Shoestrings, Black Truffle	

SALADS

King Crab Lettuce Cups	38
Alaskan King Crab, Butter Lettuce, Green Apple	
Australian Caesar*	24
Pancetta Crisps, Egg, Avocado, Parmesan, Croutons, Caesar Dressing (contains anchovy)	
Kale Salad	24
Feta, Lemon Vinaigrette, Prosciutto, Pine Nuts, Almonds, Cranberries	

ANTIPASTI

Jamón Ibérico	80
Pan con Tomate	
Plateau	55
Lonzino, Garlic Rosemary Salami, Prosciutto, Taleggio, Truffle Pecorino, Comté Saint Antoine	
Served with Cherry and Walnut Baguette, Grapes, Honeycomb, Saba Reduction	

FISH

Uni Risotto*	72	Chilean Sea Bass*	60
King Crab, Japanese Uni, Gold Dust		Potato Espuma, Hon Shimeji Mushrooms, Chili Oil	
Lobster Spaghetti Pomodoro*	50	Dover Sole*	89
San Marzano Tomatoes, Parmigiana Reggiano, Basil		Citrus Relish, Capers, Brown Butter	
Alaskan Black Cod*	45	Big Eye Tuna Steak*	48
Sweet Potato, Baby Bok Choy, Yuzu Beurre Blanc		Baby Carrots, Zucchini Blossom, Ginger Vinaigrette	
Kataifi Scallops*	68	Red Snapper*	48
Asparagus, Coconut Green Curry, Kaffir Lime		Corn Salsa, Baby Basil, Tomato Vinaigrette	

STEAK

Prime Ribeye*	92	Wagyu Tomahawk*	245
Creekstone Farms		Master Selections, Australia	
Wagyu Strip Loin*	125	Prime Filet*	85
Master Selections, Australia		Creekstone Farms	

FOR TWO

Spicy Fried Chicken	70	Butterfly Branzino*	98
Chinese Broccoli, Honey, Chili Flakes		Citrus Relish, Caper Brown Butter, Micro Greens	

SIDES

Mashed Potatoes	18
Crème Fraîche, Olive Oil	
Roasted Broccolini	18
Sherry Vinaigrette	
Roasted Asparagus	18
Shaved Parmesan	
French Fries	16
Waffle Cut Fries, Truffle Salt	

VEGETARIAN

Hand Made Potato Gnocchi	40
Parmesan Cream, Truffle, Chives	
Vegetable Thai Red Curry	34
Butternut Squash, Mushrooms, Thai Basil	

SAUCES

Compliments of the Chef
HOLLANDAISE
BÉARNAISE
BORDELAISE

Chef Shann Hergatt

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness