

STARTERS AND SHAREABLES

BONE MARROW

RHUBARB COMPOTE | GRILLED BREAD | TOASTED HERB CRUMB
20

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | PECORINO
10

FROMAGIO’S CHEESE AND MEAT PLATE

HAND-SELECTED MEAT AND CHEESE | LAVASH CRACKERS | BERRIES | HONEYCOMB
24

SALADS AND SOUPS

CAESAR SALAD *

BABY ROMAINE | PECORINO ROMANO | GARLIC HERB CROUTON | ROASTED GARLIC CAESAR DRESSING*
12

SNAP PEA SALAD

MEYER LEMON VINAIGRETTE | MINT | BLACK SESAME
14

TOMATO SOUP

GREEN TOMATO RELISH | SMOKED PIMENTÓN
10

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER
MARKET PRICE

BLACK COD *

JASMINE RISE | FERMENTED GREEN GRAPE | BOK CHOY | SESAME WALNUT CRUMBLE
44

HALIBUT *

BRAISED LEEK | TOASTED FARRO | CAPER BEURRE BLANC
46

CERTIFIED ANGUS BEEF RIBEYE *

BORDELAISE SAUCE | CRUSHED FINGERLINGS | BROCCOLINI
PIMENTÓN ESPRESSO CRUST
58

DUROC PORK CHOP *

ROASTED BUTTERNUT | BURNT APPLE | HAZELNUTS | CIPOLLINI ONION
BRUSSELS LEAVES | MAPLE AND BOURBON LACQUER
46

14 OZ MISHIMA ULTRA NEW YORK *

BEEF FAT SOUBISE | TRUFFLE FRITTES
180

DESSERTS

SALTED CARAMEL MOCHA CREAM PUFF

CHOCOLATE CRAQUALINE | SALTED CARAMEL MOCHA MOUSSE | COFFEE GELEE FLOWER |
CHOCOLATE SHORTBREAD COOKIE | SEA SALT
12

ELDERFLOWER LEMON DROP CAKE

SOUR LEMON CAKE | LEMON FLUID GEL | ELDERFLOWER WHITE CHOCOLATE MOUSSE | SWEET PEA
ICE CREAM | LEMON MILK CRUMBS
12

BANANAS FOSTER

FLAMBÉED TABLESIDE
18 PER PERSON, 2 PERSON MINIMUM

