



OYSTERS citrus mignonette, chili	24/48
GOLDEN OSETRA CAVIAR potato chips, crème fraîche	75
HIRAMASA tomato, basil	26
BEEF TARTARE nectarine, celery *	26
BEETS gold raisins, labneh	18
CHERRY TOMATOES pistachios, lemon curd	18
ROMANO BEANS za'atar, tahini	16
PEACH stracciatella, country ham	21
PÂTÉ EN CROûTE green strawberries, dijon	26
MILLE-FEUILLE squash, gruyère	24
CAPPELLETTI eggplant, manchego	28
BEEF TONGUE BOLOGNESE rock shrimp, tagliatelle	32
HALIBUT wild timur, chanterelle	40
WALKERS' BURGER gorgonzola, caramelized onions **	28
GOLDEN CHICKEN haricot verts, herbs de provence	50
PORK CHOP plum, collards	52
8oz WAGYU COULOTTE potato, mustards***	75
20oz WAGYU RIBEYE onion rings, lulu's salad **	150

BY CHEF ALDON REYES

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**ICON, Australian-raised F1 Japanese wagyu x angus, 6-7 marble score

***MUSE, Australian-raised full blood Japanese wagyu genetics, 9+ marble score