

Amur Imperial Caviar

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion | 115

First Impressions

HARVEST SALAD

Blood Orange, Castelvetrano Olives,
Candied Pecans & White Balsamic | 19

BURRATA & MELON

Pickled Carrots, Cucumber & Frisée | 21

WAGYU TARTARE*

Black Garlic Aioli, Quail Egg & Gaufrette Potato | 24

VIOLET HALOED HAMACHI CRUDO*

Lemongrass-Coconut Milk, Finger Limes &
Squid Ink Tapioca | 24

FOIE GRAS TORCHON

Apricot Mostarda & Port-Balsamic Reduction | 35

Served Warm

HOKKAIDO SCALLOPS*

Carrot-Miso Puree, Bacon, Jalapeno, Grilled Corn,
Fennel Pollen Vinaigrette | 30

LOBSTER FETTUCINI NERO*

Butter Poached Lobster & Brandy-Cream Sauce | 32

SPANISH OCTOPUS

Nduja-Roasted Red Pepper Purée, Fingerlings &
Romanesco | 28

FARM EGG RAVIOLO*

Beech Mushrooms, Herbed Ricotta & Guanciale | 22

TIGER PRAWN*

Kataifi Wrapped, Watercress Pesto,
Sungold Tomatoes, Garlic Oil | 32

Entrées

BASIL RISOTTO	Heirloom Cherry Tomatoes, Parmesan, Sweet Corn.....	32
DOVER SOLE GRENOBLOISE*	Carnival Cauliflower, Brown Butter & Capers	50
SCOTTISH OCEAN TROUT*	Maitake, Oyster Mushrooms, Rhubarb & Rosé Sabayon	42
BRIOCHE-CRUSTED ALASKAN HALIBUT*	Asparagus, Herbed Farro & Mustard Beurre Blanc...	49
PEKIN DUCK BREAST*	Belgian Endive, Confit Beech Mushrooms & Pickled Gooseberry.....	54
AUSTRALIAN RACK OF LAMB*	Pearl Cous Cous, Zucchini & Chermoula	62
LINZ HERITAGE FILET MIGNON*	Seared Foie Gras, Brioche & Bordelaise.....	68
MILK FED VEAL TENDERLOIN	Sweetbreads, Parmesan Polenta & White Asparagus	60

ERIN CLAIRE General Manager • CHARLES KREISER Executive Chef

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