

## Amur Imperial Caviar

Crème Fraîche, Pomme Rôsti & Pickled Pearl Onion | 115

### First Impressions

#### SPRING 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\*

Miso-Carrot Purée, Bacon Lardon &  
Fennel Pollen Vinaigrette | 30

#### LOBSTER FETTUCINI NERO\*

Butter Poached Lobster & Brandy-Cream Sauce | 32

#### SPANISH OCTOPUS

Nduja-Roasted Red Pepper Purée, Fingerlings &  
Romanesco | 34

#### FARM EGG RAVIOLO\*

Morel Mushrooms, Herbed Ricotta & Guanciale | 22

#### SOFT SHELL CRAB\*

English Pea Purée & Ramps | 30

## Entrées

<b>SPRING CASSOULET</b> Lemon-Herb Gremolata & Cured Egg Yolk.....	30
<b>DOVER SOLE GRENOBLOISE*</b> Carnival Cauliflower, Brown Butter & Capers.....	50
<b>SCOTTISH OCEAN TROUT*</b> Morels, Rhubarb & Rosé Sabayon.....	42
<b>BRIOCHE-CRUSTED ALASKAN HALIBUT*</b> Asparagus, Herbed Farro & Mustard Beurre Blanc...	49
<b>PEKIN DUCK BREAST*</b> Belgian Endive, Confit Beech Mushrooms & Pickled Gooseberry.....	54
<b>AUSTRALIAN RACK OF LAMB*</b> Pearl Cous Cous, Zucchini & Chermoula.....	62
<b>LINZ HERITAGE FILET MIGNON*</b> Seared Foie Gras, Brioche & Bordelaise.....	68
<b>MILK FED VEAL TENDERLOIN</b> 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.*