



# RAW BAR

## CLASSICS: SELECT 2

\$12PP/HR FOR EACH ADDITIONAL SELECTION

### JUMBO SHRIMP COCKTAIL\*

Chili Garlic, Dijonnaise

### CHILLED OYSTERS\*

Jalapeño-Lime Mignonette, CS Cocktail Sauce

### CAESAR SALAD\*

Little Gem Lettuce, Crispy Aged Parmesan  
Soft Boiled Organic Egg  
Warm Garlic Focaccia Croutons  
(Vegan Upon Request)

### IMPORTED BURRATA

Black Truffle Honey  
Cold-Pressed EVOO

### THE 'WEDGE'

Maple Glazed Bacon, Blue Cheese  
Crispy Shallots, Iceberg Lettuce  
Creamy Sesame Dressing

## ROLLED: SELECT 2

\$12PP/HR FOR EACH ADDITIONAL SELECTION

### CATCH ROLL

Crab, Salmon, Miso-Honey

### VEGGIE ROLL

Japanese Vegetables, Avocado  
Spicy Mayo (V)

### BLUE KING ROLL\*

King Crab, Bluefin Tuna, Wasabi Aioli  
Crispy Potato Sticks

### SPICY SALMON ROLL

Salmon Two Ways, Avocado, Cucumber  
Thai Chili Mayo, Balsamic Kabayaki

### SPICY TUNA ROLL

Tuna Two Ways, Avocado, Cucumber  
Lemon Koi Sosu, Crispy Potato Sticks

## FROM JAPAN TO ASPEN: SELECT 1

\$15PP/HR FOR EACH ADDITIONAL SELECTION

### PACIFIC HAMACHI CRUDO

Yuzu-Pear Relish

### WAGYU BEEF CARPACCIO

Basil Aioli, Aged Parmesan Snow  
Brioche Croutons

### BLUEFIN TUNA TARTARE

Calabrian Chili, Cured Egg Yolk

## PREMIUM À LA CARTE

MARKET PRICING

### CHILLED LOBSTER CLAWS\*

Chili Garlic, Dijonnaise

### OSETRA CAVIAR

Osetra Caviar, Classic Accoutrements,  
Brioche Toast Points & Housemade Waffles

### ALASKAN KING CRAB\*

Chili Garlic, Dijonnaise, CS Cocktail Sauce

(\*) DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE