

DAW BAR

Chilled Oyster, caviar, champagne mignonette	\$50 1/2
Tiger Shrimp, cocktail sauce	\$32
Tuna Crudo, sesame, Szechuan, black vinegar, seaweed	\$25
Ora King Salmon, tiradito, chili, citrus, corriander	\$27
1 tier Seafood Tower	\$120
2 tier Seafood Tower, oysters, clams, tiger prawns, lobster salad, tuna crudo, cured salmon, caviar, scallop sashimi, uni	\$220
Caviar Service (Osetra Royale Caviar, Blue Corn Blini, Chive, caper, creme Fraîche, egg white, red onion)	\$112

Caesar Salad, cream cheese croutons, Parmesan, Ritz

\$25

Wedge Salad, bacon, blue cheese egg, tomato, red onion

\$26

Chicory salad, ladolemono, beets, citrus

\$25





Uni Toast, brioche, soft scrambled eggs, creme fraiche, caviar	\$40
Celery Root Noodle, truffle, caviar	\$50
Foie Gras Torchon, concord grape, pinenut, toast	\$45
Scallops, Herbed butter, caviar, lemon	\$50
Roasted Bone Marrow, beef tartare, truffle, sourdough	\$45

ENTRECS

Black Bass, citrus beurre blanc, chermoula, beets, herbs	\$49
Chicken for 2, Pennsylvania Golden Chicken, beech mushroon leeks, sauce supreme, winter truffle, potato puree	ns \$150
Venison, Hen of the woods, horseradish, red wine	\$65
Prime Rib, mashed potatoes, creamed spinach, Au jus	\$100
Milk fed Porcelet Porchetta, black eyed peas, persillade, charred lemon	\$65

