

## Chilled Oyster, champagne mignonette \$32 1/2doz Tiger Shrimp, cocktail sauce \$34 Tuna Crudo, sesame, Szechuan, black vinegar, seaweed \$25 Seafood Salad, calamari, shrimp, octopus, scallop \$28 \$30 Ora King Salmon, tiradito, chili, citrus, corriander Chilled Seafood Platter \$120 2 tiered Seafood Platter \$220 Caviar Service (Osetra Royale Caviar, Blue Corn Blini, Chive, \$130 caper, creme Fraîche, egg white, red onion)

Caesar Salad, cream cheese croutons, Parmesan, Ritz

\$25

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

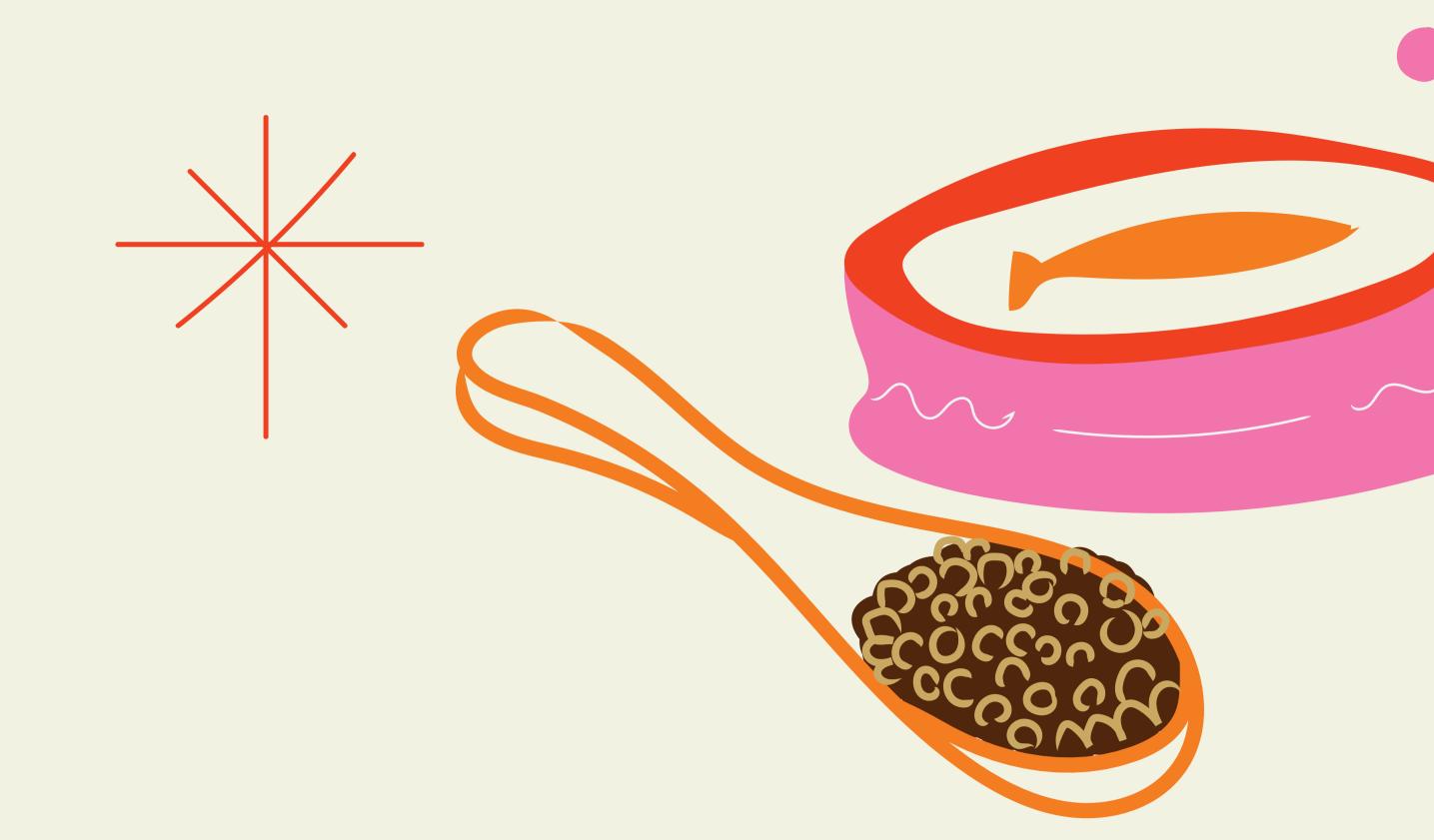
\$26

Chicory salad, ladolemono, beets, citrus

**\$25** 



## STARTCRS



Croquettes Country Ham & Pimiento Cheese croquettes, red pepper coulis	\$21
Deviled Eggs w/ caviar-beet pickled deviled egg, osetra caviar	\$25
Foie Gras Mousse, apple, truffle, brioche	\$28
Baked Oysters, spinach, bacon, hollandaise	\$20
BBQ Tiger Prawns, creole spices, herbs	\$34

## FND005



Roasted Bone Marrow, beef tarater, truffle, sourdough

Halibut, soubise, eggplant, sunchoke, trout roe	\$53
Chicken, leeks vinaigrette, fennel celery salad, miso mustard	\$35
Clams, chorizo, potato, parsley	\$32
Skate wing, brown butter, capers, lemon	\$38
Prime Strip loin, broccoli, potato pave, bordelaise, truffle	\$68

Doottod Vohocho Canach forro kalo mico

SiDCS

\*\*

Fries, onion dip
\$15

Sautéed spinach
\$15