

RAW

OYSTERS \$24.95/48.95

DAILY SELECTION

rose vinegar mignonette

DIVER SCALLOP CRUDO \$29.95

lime, olio verde

TUNA "CHARMANT" \$29.95

*tuna belly, bluefin toro, nardello pepper
castelvetrano olive, saffron aioli, chips*

MADAI CRUDO \$27.95

citron kombu marmalade, lime leaf

WILD SHRIMP CARPACCIO \$32.95

*sweet red shrimp, agrumato
lemon zest, black pepper*

SALADS

GRAND VERT \$19.95

*butter lettuce, pink rhône little gem
vinaigrette maison, basil, capers*

HEIRLOOM TOMATOES \$25.95

*spanish anchovies, aged mahón cheese
olive oil*



STARTERS

- LEeks AND STRACCIATELLA* glazed leeks, smoky hazelnut praline \$18.95
- KING CRAB CROQUE* king crab, saffron manchego cheese, béarnaise, caviar \$19.95 each
- CRISPY SHRIMP POLYNESIAN* hoja santa, squash blossom, honey, sansho \$19.95
- SMOKED EGGPLANT* grilled dates, green agrodolce, garlic chives, bay leaf oil \$19.95
- CURRY DUCK PASTEL* coconut duck curry, tamarind chutney \$12.95 each
- SPICY MOULES GRATIN* aji amarillo cream, vermouth \$24.95

PASTA

- RAZOR CLAM* \$29.95
spaghetti, vinho verde, clams
parsley, green chili

FRITES

- STEAK FRITES*
peppercorn sauce, frites maison
- CHOICE OF
- 12oz new york strip \$64.95 | 8oz center-cut filet mignon \$59.95
- BRANDT FAMILY FARMS

ENTRÉES

- IBERICO MILANESE* yassa onions, fennel salad \$35.95
- CHICKEN PAILLARD* poulet jardin, sauce verte, avocado, caper, frisée \$29.95
- WHOLE BRANZINO* simply grilled, lemon beurre-blanc \$59.95
- CRISPY FISH SANDWICH* american red snapper, serrano pepper remoulade \$34.95

Chef Jake Tyler Brodsky

CÔTE DE BŒUF

30oz BONE-IN RIBEYE MP

UPPER IOWA

*aged bone-in ribeye
bordelaise, gorgonzola dolce*

SIDES

HAND-CUT FRITES MAISON \$15.95

SEASONAL VEGETABLE \$15.95

olive oil, lemon

POMMES PURÉE \$15.95



Please inform us of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.