



CHEF'S PRIX FIXE

\$75 / PER PERSON

*excluding operational
charge, taxes, and gratuity*

Amuse Bouche

CHEF'S DAILY SELECTION

FIRST COURSE

select one (1)

SMASHED
CUCUMBER ■
eggplant tahina, zaatar,
lemon vinaigrette,
pomegranate molasses,
herbs

BRANZINO
CRUDO ■
harra sauce, fresh
chilis, lemon,
sesame

WAGYU BEEF
CARPACCIO +
artichoke aioli, truffle
vinaigrette, cherry
tomatoes, basil,
parmegiano reggiano

SECOND COURSE

select one (1)

LOBSTER
PASTA LIMONE +≈■▽
sorrento lemon crema,
shallots, 18-month old
parmigiano reggiano

GRILLED
ROCKFISH +■▽
calabrian shrimp veloute,
rapini, grape tomatoes,
gaufrettes, fennel pollen

LAMB CHOP
MILANESE +■
sorrento lemon crema,
shallots, 18-month old
parmigiano reggiano

DESSERT COURSE

select one (1)

LEMON SORBET
pomegranate seeds,
lavender espuma

BASQUE
CHEESECAKE +
pedro ximenez caramel

FLAN DE VAINILLA +≈
egg custard, caramel,
raspberry, blueberry

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (◉) SHELLFISH (▽)