



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

PAN-SEARED

SEABASS +■

salsa verde, fennel salad,
lemon balm, basil aioli

LAMB CHOP

MILANESE +■

sorrento lemon crema,
shallots, 18-month old
parmigiano reggiano

DESSERT COURSE

select one (1)

WATERMELON

ASHTA SORBET

lime, mint, arak

BASQUE

CHEESECAKE +

pedro ximenez caramel

TIRAMISU +≈

lady fingers, licor 43,
espresso, galliano ristretto,
whipped miso marscapone,
coco

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