

## Amuse 12.<sup>99</sup>

small bites to start

### CRAB CROQUETTE

jumbo lump crab, béchamel,  
espelette pepper

### TRUFFLE BRIE TART

caramelized onion, honey,  
fresh black truffle

### CAVIAR TATER TOT

ranch creme fraiche, lemon,  
dill, osetra caviar

## PETITES

### ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou VG.....15.<sup>99</sup>

### ROASTED ESCARGOT

herb-garlic butter, lemon, pernod, baguette.....18.<sup>99</sup>

### MINI LOBSTER ROLLS

buttery brioche, old bay aioli, fennel, celery, lemon 2 pcs.....27.<sup>99</sup>

### FRENCH ONION FONDUE

caramelized onion, gruyère,  
grilled sourdough .....17.<sup>99</sup>

### STEAMED MUSSELS

shallot, garlic, bay leaf, white wine,  
cultured butter .....27.<sup>99</sup>  
add frites 8.<sup>99</sup>

## CRU

### TUNA CRUDO\*

osetra caviar, tomato, shallot, yuzu .....24.<sup>99</sup>

### SHRIMP COCKTAIL

horseradish cocktail sauce, dijon mustard aioli GF.....24.<sup>99</sup>

### WAGYU BEEF TARTARE\*

capers, dijonnaise, egg yolk, grilled sourdough .....23.<sup>99</sup>

### CHILLED OYSTERS\*

classic accoutrements GF...1/2 DOZEN 24.<sup>99</sup> | DOZEN 48.<sup>99</sup>

### SEAFOOD TOWER\*

PRICE PER GUEST | 45.<sup>99</sup> • 2 GUEST MIN

oysters, poached shrimp, lobster, crab & avocado salad,  
classic cocktail sauce, dijon mustard aioli, mignonette GF

### SUPPLEMENT OSETRA CAVIAR

proper garnitures, blinis a la minute 30g | 74.<sup>99</sup>



## SALADE

### LITTLE GEM

green goddess, dill, lemon,  
radish GF .....18.<sup>99</sup>

### HEIRLOOM TOMATO

whipped goat cheese, pistachio pesto,  
basil, arugula VG .....17.<sup>99</sup>

### KALE & ENDIVE

roquefort blue cheese, green grapes,  
smoked almonds, celery VG GF ..16.<sup>99</sup>

VG - vegetarian

GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

*\* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee.*

*Please inform your server of dietary restrictions so they can assist you with recommendations.*

*An 18% service charge will be added to all parties of 6 guests and more. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*

# PASTA

## LINGUINE & CLAMS

fresno chiles, toasted garlic, lemon bread crumbs.....27.<sup>99</sup>

## GNOCCHIS À LA TRUFFLE

oyster mushroom, parmesan fonduta, shaved black truffle VG.....26.<sup>99</sup>

## RED CRAB SPAGHETTI

roasted tomato, fresno chiles, preserved lemon, basil.....31.<sup>99</sup>

## CRISPY BACON FUSILLI

roasted tomato, crème fraîche, parmesan, tomato bread crumbs.....25.<sup>99</sup>

## THE CAVIAR NEST\*

osetra caviar, angel hair pasta, lemon crème fraîche

PETITE 15g 54.<sup>99</sup> | CLASSIQUE 30g 74.<sup>99</sup>

OPULENTE 50g 94.<sup>99</sup>



# PLATES

## WILD ALASKAN HALIBUT GRILLE

marinated spinach, mussel vin blanc, smoked trout roe GF.....41.<sup>99</sup>

## ROASTED HOKKAIDO SCALLOPS

english pea puree, roasted asparagus, preserved lemon vinaigrette GF.....38.<sup>99</sup>

## DOVER SOLE MEUNIÈRE

lemon-caper brown butter, brioche crisps .....MP

## HALF ROASTED CHICKEN

chicken jus, garlic confit, charred lemon GF.....35.<sup>99</sup>

## DUCK CHINOISE

coal roasted duck breast, fermented chili, crêpes .....42.<sup>99</sup>

## CHARCOAL GRILLED LAMB CHOPS

red pepper romesco, confit garlic tapenade, cured cherry tomatoes GF.....58.<sup>99</sup>

# ACCOMPANIMENTS

## FRITES

garlic aioli.....8.<sup>99</sup>

## WHIPPED POTATOES

roasted garlic, chives VG GF.....11.<sup>99</sup>

## JUMBO GREEN ASPARAGUS

lemon vinaigrette, garlic oil VG GF.....12.<sup>99</sup>

## CHARRED CAULIFLOWER

castelvetro olive pesto, basil, toasted pistachio VG GF.....13.<sup>99</sup>

## GRILLED BABY ZUCCHINI

red pepper romesco, grated parm, oregano VG GF.....12.<sup>99</sup>

# BOEUF

*We proudly serve 100% All Natural Linz Heritage Black Angus Beef. Roasted over hardwood charcoal in our custom hearth. Finished with french cultured butter and accompanied by our proprietary herbes de provence steak seasoning. Humanely raised, no hormones or antibiotics.*

ALL STEAKS ARE GF

10oz **FLAT IRON\***.....44.<sup>99</sup>

7oz **HAND-CUT FILET\***.....54.<sup>99</sup>

14oz **NY STRIP\***.....69.<sup>99</sup>

22oz **DRY-AGED RIBEYE\***...96.<sup>99</sup>

*preparations*.....5.<sup>99</sup> ea

*au poivre*

*béarnaise*

*roquefort fondue crust*

## LE CHEESEBURGER

8oz wagyu beef, sharp american cheese,

dijonaise, french onion marmalade,

dill pickle.....26.<sup>99</sup>

*add* **FRITES** 6.<sup>99</sup>

