

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	Clams with cucumber and jalapeño *	20
	Sea urchin with red shrimp and nori *	28
	Imperial caviar, crème fraîche, and Parker House rolls	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with yuzu mayonnaise *	32
	Tuna tartare, hazelnuts, and basil *	24
S T A R T E R S	Marinated olives	9
	Jamón Ibérico de Bellota	28
	Foie gras and chicken liver pâté with endive marmalade and lavash	23
	Stracciatella, Meyer lemon, fennel	20
	Caesar salad *	20
	Purple endive salad with pecans and Bayley Hazen Blue	21
	Potato and jamón croquettes	16
	Anchovies and boquerones on toast	18
	Omelette with hackleback caviar and trout roe	32
	Rutabaga tart with marinated feta and black truffle	18
Lamb ribs with yogurt and mojo verde	24	
M A I N S	Steamed mussels with vin jaune, green garlic, and fries	31
	Lobster and crab dumplings in lobster yuzu broth	32
	Halibut with beets, rice, and hackleback caviar	42
	Chicken with leek, Gouda, and sesame	36
	Wagyu steak with sunchoke and radicchio tardivo	40
S I D E S	Pea shoots with ponzu	10
	French fries	10
	Mushrooms	14

Please inform us if you have any allergies or dietary restrictions.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.