

## GREEN MARKET

**Weiser Farm's Baby Beet Salad** 31  
Pickled Beet and Goat Cheese Napoleon,  
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

**Burrata from Puglia** 29  
Roasted Summer Corn, San Daniele Prosciutto  
Aged Balsamic, Parmesan Crisp

## FLOUR, WATER & RICE

**Black Truffle Tagliatelle** 45  
Shaved Australian Black Truffles, Truffle Butter

**Hand Cut Corn Agnolotti** 29/38  
Parmesan, Mascarpone, Sage, Brown Butter

**Risotto with Alaskan King Crab** 38/48  
Caramelized Zucchini, Heirloom Tomato,  
Bottarga, Squash Blossoms, Garlic-Lemon Butter

**Garganelli with Veal Ragu** 32/42  
House Cured Guanciale, Fennel, Chili, Pecorino

## PASTURE

**'Kaya Toast'** 38  
Seared Foie Gras, Pandan-Coconut Jam,  
Foie Gras-Espresso Mousse, Toasted Brioche

**Holland Veal Filet Mignon Tartare** 34  
Smoked Mascarpone, Béarnaise,  
Grilled Sourdough, Smoked Sea Salt

## MARINE

**Kaluga Queen Caviar** 150  
Lemon Herb Blinis & Traditional Accompaniments

**"Chirashi" Sushi From Tsukiji Market** 48  
Big Eye Tuna, Caviar, Hamachi, Ebi Shrimp,  
Hokkaido Scallop, Tosa Soy & Yuzu Gelée, Wasabi

**Charcoal Grilled Spanish Octopus** 29  
Chorizo, Marinated Shelling Beans, Romanesco,  
Gremolata, Red Wine Reduction

**Big Eye Tuna Tartare Cones** 36  
Chili Aioli, Wasabi, Pickled Ginger, Soy,  
Shaved Bonito, Scallions, Masago

**Hamachi 'Tiradito'** 38  
Cucumber-Jackfruit Relish, Avocado,  
Spicy Sesame Vinaigrette, Kashmiri Chili

## SEA

**Pan Roasted Norwegian Salmon** 50  
Maine Lobster, Caramelized Corn, Chanterelles,  
Sauce Americaine, Fines Herbs, Basil Oil

**Pan Seared Snapper 'Laksa'** 54  
Curried Coconut Broth, Dry Fried Rice Noodles,  
Vietnamese Coriander, Thai Basil, Calamansi

**Honey Miso Broiled Black Cod** 62  
Chilled Egg Noodles, Orange-Chili Dressing,  
Black Sesame Vinaigrette, Coriander

**'Angry' Live Maine Lobster** 115  
Kashmiri Chilies, Crispy Garlic, Scallions,  
Coriander, Fermented Black Beans

## ON THE SIDE

**Smoked Sun Chokes with Carrots -Salsa Verde** 18  
**Caramelized Rapini -Tomato, Bagna Cauda, Pecorino**  
**Fingerling Potatoes - 'Patatas Bravas'**

## LAND

**Pan Roasted Chicken with Black Truffles** 50  
Truffled Potato Puree, Herbed Goat Cheese,  
Chantrelles Mushrooms, Natural Jus,  
Australian Black Truffles

**Grilled Colorado Lamb Chops** 85  
Charred Eggplant Caviar, Falafel 'Macaroons',  
Tzatziki, Harissa Aioli, Mint, Coriander

**Dutch Milk-Fed Veal Chop** 75  
Zucchini Puree, Maitake Mushrooms, Sweet Onions,  
Caramelized Garlic, Preserved Lemon, Rosemary

**Grilled USDA Prime New York Sirloin Steak** 92  
Comté-Bacon Yukon Gold Potato Terrine,  
Porcini Marmalade, Sauce Bordelaise

<b>USDA Prime Côte de Boeuf for Two</b> 195 Armagnac-Green Peppercorn Emulsion, Aligot Potatoes, Garlic, Thyme, Rosemary
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*Prices are subject to prevailing Goods and Services Tax and  
10% service charge*

*Executive Chef, Josh Brown  
Chef De Cuisine, Greg Bess*