



First Course

Hamachi "Tiradito" 34
*Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili*

Weiser Farm's Baby Beet Salad ^V 28
*Roasted Baby Beets, Pickled Beet Napoleon,
Hazelnuts, Citrus-Shallot Dressing*

Burrata with Confit Kumquats 26
*Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket*

Warm Eggplant Salad ^V 26
*Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses*

Charcoal Grilled Spanish Octopus 32
Lime Aioli, Lardo, Tempura Sea Beans, Nori

Artichoke-Black Truffle Agnolotti 29
*(Add Shaved Black Truffles 20 for 3 grams)
Black Truffle Butter, Mascarpone, Parmigiano Reggiano*

Cavatelli with Pork Ragu 29
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Main Course

Japanese Sea Bream "Laksa" 54
*Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi*

Crispy Scale Brittany Sea Bass 52
*Razor Clams, Smoked Potato Purée,
Parsley Coulis, White Wine, "Miso Sand"*

Smoked Maple Leaf Farms Duck Breast 49
*Seared Foie Gras, Fuji Apples, Chanterelles,
Pearl Onions, Toasted Farro, Apple-Ginger Reduction*

Iberico Pork Chop 65
*Roasted Sunchokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata*

Colorado Lamb Chops 86
*Caramelized Carrot Hummus, Glazed Heirloom Carrots,
Falafel Crumble, Za'atar, Parsley Oil, Garlic*

Grilled USDA Prime New York Sirloin Steak 115
*French Black Truffles, Potato-Fontina Gratin,
Braised Swiss Chard, Red Wine Reduction*

Prime Côte de Boeuf (for Two) 195
*Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme*

On the Side 18

Roasted Brussels Sprouts – Shiro Miso, Furikake
Caramelized Rapini - Tomato, Bagna Càuda
Fingerling Potatoes - 'Patatas Bravas'

Desserts

Gianduja "Pot De Crème" 24
*Gianduja Crème, Chocolate Shortbread,
Hazelnuts, Raspberry Lychee Sorbet*

Salted Caramel Soufflé 24
Farmer's Market Fuji Apple Sorbet

^V *Vegetarian items can be made vegan*

Prices are subject to prevailing Goods and Services Tax and 10% service charge