

GREEN MARKET

Warm Eggplant Salad 32
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses

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

Weiser Farm's Baby Beet Salad 28
Pickled Beet & Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

FLOUR & WATER

Rigatoni "Trippa ala Romana" 29/38
Tomato Braised Tripe, House Made Ricotta,
Mint, Parsley, Parmesan

Squid Ink Garganelli with Spanner Crab 36/46
Tomato Confit, Bottarga, Chives

Pappardelle with Veal Ragu 29/39
Porcini Mushrooms, San Daniele Prosciutto,
Parmesan, Parsley

Hand-Made Agnolotti with English Peas 29/39
Paris Ham, Pea Tendrils, Wild Marjoram,
Mascarpone, Parmesan Reggiano

PASTURE

"Kaya Toast" 34
Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Toasted Brioche

Seared Japanese A5 Wagyu Steak Salad 49
Bamboo Shoots, Myoga, Shiso Flowers,
Ginko Nuts, Sansho Pepper, Kinome Aioli

MARINE

Poached White Asparagus with Lobster 42
Morel Mushrooms, 63 Degree Organic Egg,
Salted Egg Yolk, Lobster-Mushroom Emulsion

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

Lobster and Thai Mango Salad 32
Coconut Milk, Kaffir Lime Oil, Tapioca

Big Eye Tuna Tartare Cones 32
Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

Kaluga Queen Caviar 150
Lemon Herb Blinis & Traditional Accompaniments

CHEF'S TASTING MENU AVAILABLE UPON REQUEST

SEA

Pan Roasted Brittany Monkfish 52
Razor Clams, Fregola Sarda, Romesco,
Chorizo, Sweet Potato, Fennel Purée

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

Honey Miso Broiled Black Cod 58
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

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

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

LAND

Smoked Maple Leaf Farms Duck Breast 49
Morel Mushrooms, Celery Root Purée,
Toasted Farro, Apple-Rosemary Compote

Iberico Pork Chop 65
Shallot Purée, Caramelized Asparagus,
Black & Golden Garlic Confit, Horseradish

Colorado Lamb Chops 86
Fava Bean "Hummus", Amalfi Lemon,
Za'atar Oil, Pea Tendrils, Mint

Grilled USDA Prime New York Sirloin Steak 92
Potato-Fontina Gratin, Miso-Mushroom Purée,
Brandy-Whole Grain Mustard Sauce, Chives

28 Day Dry-Aged Prime Côte de Boeuf for Two 195
Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme

60 Day Whiskey Dry-Aged Bone-In New York 225
Snake River Farms "American Wagyu" 600g,
Fingerling Potatoes, Garlic, Thyme

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