

# RAW

Tasmanian Ocean Trout*	26
Trout Roe, Green Kosho, Calamansi	
Hamachi*	28
Citrus Segments, Rhubarb, Satsuma Vinaigrette	
Salmon Tartare*	27
Brioche, Quail Egg, Fennel	
Bluefin Toro*	50
Cucumber, Chives, Ginger Vinaigrette	
Steak Tartare Two Ways*	42
Quail Egg, Caviar, Crouton	
Wagyu Toast*	36
Black Olive Spread, Caviar, Brioche	
Red Tuna Toasty*	26
Big Eyed Tuna, Sesame Seeds, Spicy Aioli	

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# SHELLFISH

King Crab Legs 1/2 lb	100
Butter, Citrus Aioli	
Maine 1/2 Lobster in the Shell	50
Butter, Citrus Aioli	
Shellfish Platter*	175
Oysters, King Crab, Maine Lobster	
Oyster of the Day*	6
Shallots, Mignonette	
Oyster with Caviar*	16
(On Ice)	
Hot Oyster*	7
Spinach, Scallions, Ginger	
All Oysters Priced Per Piece*	

# APPETIZERS

Shrimp Toast*	25
Brioche, Yuzu Crème Fraîche, Caviar Sauce	
Hudson Valley Seared Foie Gras*	32
Cherry Tartare, Cherry Coulis, Brioche	
Crab Cake*	30
Frisée Salad, Espelette, Citrus & Wasabi Aioli	
Lobster Roll*	33
Maine Lobster, Soft Roll, Truffle Waffle Fries	
Crispy Potato with Caviar*	95
Truffle Potato Espuma, Crispy Shoestrings, Black Truffle	

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# SALADS

King Crab Lettuce Cups	38
Alaskan King Crab, Butter Lettuce, Green Apple	
Australian Caesar*	24
Pancetta Crisps, Egg, Avocado, Parmesan, Croutons, Caesar Dressing (contains anchovy)	
Kale Salad	24
Feta, Lemon Vinaigrette, Prosciutto, Pine Nuts, Almonds, Cranberries	

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# ANTIPASTI

Jamón Ibérico	80
Pan con Tomate	
Plateau	55
Lonzino, Garlic Rosemary Salami, Prosciutto, Taleggio, Truffle Pecorino, Comté Saint Antoine	
Served with Cherry and Walnut Baguette, Grapes, Honeycomb, Saba Reduction	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness

# FISH

Uni Risotto* King Crab, Japanese Uni, Gold Dust	72	Chilean Sea Bass* Potato Espuma, Hon Shimeji Mushrooms, Chili Oil	65
Lobster Spaghetti Pomodoro* San Marzano Tomatoes, Parmigiana Reggiano	50	Dover Sole* Citrus Relish, Capers, Brown Butter	89
Alaskan Black Cod* Sweet Potato, Baby Bok Choy, Yuzu Beurre Blanc	45	Big Eye Tuna Steak* Baby Carrots, Zucchini Blossom, Ginger Vinaigrette	48
Kataifi Scallops* Asparagus, Coconut Green Curry, Kaffir Lime	68	Red Snapper* Corn Salsa, Baby Basil, Tomato Vinaigrette	48

# STEAK

Prime Ribeye* Creekstone Farms	92	Wagyu Tomahawk* Allen Brothers, Australia	245
Wagyu Strip Loin* Allen Brothers, Australia	125	Prime Filet* Creekstone Farms	85

# FOR TWO

Spicy Fried Chicken Chinese Broccoli, Honey, Chili Flakes	70	Butterfly Branzino* Citrus Relish, Caper Brown Butter, Micro Greens	98
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## SIDES

Mashed Potatoes Crème Fraîche, Olive Oil	18
Roasted Broccolini Sherry Vinaigrette	18
Roasted Asparagus Shaved Parmesan	18
French Fries Waffle Cut Fries, Truffle Salt	16

## VEGETARIAN

Hand Made Potato Gnocchi Parmesan Cream, Truffle, Chives	40
Vegetable Thai Red Curry Butternut Squash, Mushrooms, Thai Basil	34

## SAUCES

Compliments of the Chef
HOLLANDAISE
BÉARNAISE
BORDELAISE

*Chef Shawn Hergatt*

# AFTER DINNER SPIRITS

## SCOTCH

Balvenie 14yr, Caribbean Cask, Banffshire	30
Bruichladdich 'Classic Laddie', Islay	20
Craigellachie 13yr, Speyside	26
Dalmore 'King Alexander III', Highland	70
Glenfiddich 23yr, 'Grand Cru', Banffshire	90
Macallan 18yr, Highland	105
Macallan 25yr, Highland	495
Macallan 30yr, Highland	1000

## JAPANESE WHISKY

Hakushu 18yr	85
Hibiki 21yr	120
Yamazaki 12yr	38
Nikka Single Malt Miyagikyo	28
Nikka Single Malt Yochi	28

## COGNAC

Remy Martin VSOP	22
Remy Martin XO	55
Remy Martin Tercet	44
Cardinal du Four Armagnac	75

## TEA

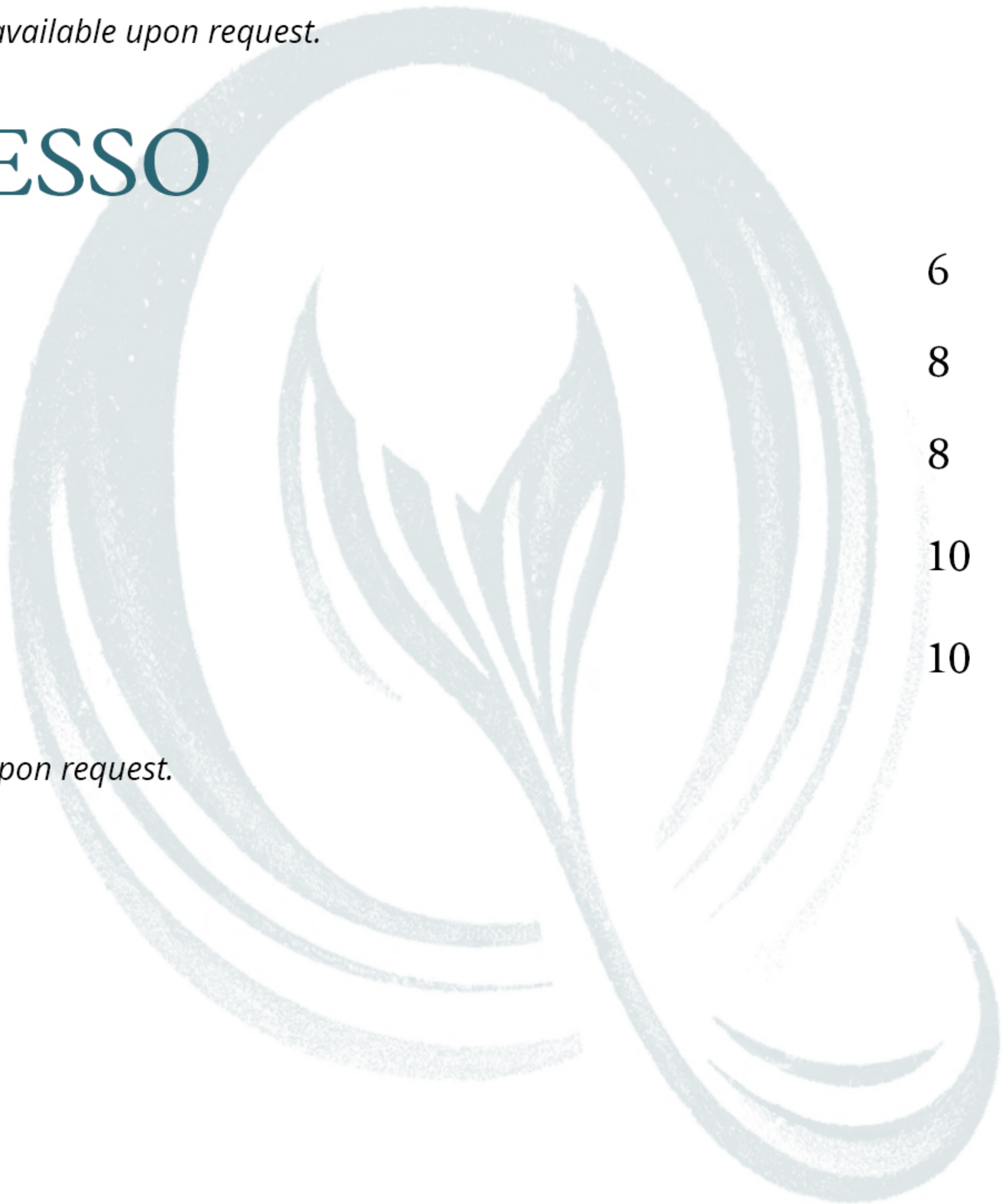
<b>Chef Shaun Hergatt</b> Organic Chamomile, Lemon Verbena, Rose <i>Caffeine Free</i>	9
<b>Emperor's Jasmine</b> Organic Jasmine Scented White Tea <i>Low Caffeine</i>	9
<b>Cherry Blossom</b> Green Tea, Natural Cherry Flavor, Blossoms <i>Low Caffeine</i>	9
<b>Vanilla Rooibos</b> Green Tea, Natural Cherry Flavor, Blossoms <i>Caffeine Free</i>	9

*\*Other selections available upon request.*

## ESPRESSO

Single	6
Double	8
Americano	8
Cappucino	10
Latte	10

*\*Decaf available upon request.*



# DESSERTS

**Dark Chocolate Soufflé** 28  
Crème Anglaise  
*Please allow 20 minutes for baking.*

**Cheesy Cheesecake** 24  
Apple Relish, Vanilla Crackers

**Coconut Tapioca Pudding** 20  
Strawberry Coulis

**Basque Cheesecake** 24  
Espresso Cream  
*Please allow 30 minutes for baking.*

# SPECIALTY COCKTAILS

**Espresso Yo Self** 28  
St. George Vodka, St. George Coffee Liqueur, Salted Caramel

**Affogato Bout It** 21  
Sherry, Cacao, Orange Liqueur, Espresso, Vanilla Ice Cream

**Piña XO** 65  
Remy Martin XO, Clarified Pineapple, Toasted Coconut, Lime, Tropical Aroma  
*Paired with a Pineapple-Goat Cheese stuffed Medjool Date, topped with Applewood Smoked Bacon.*

# DESSERT BY THE GLASS

## D'OLIVEIRAS MADEIRA BY THE GLASS 3oz

**Verdelho 1932** 88

**Sercial 1937** 88

**Sercial 1969** 58

**Terrantez 1971** 58

**Boal 1977** 58

**Verdelho 1985** 38

**Boal 1987** 38

## FORTIFIED & DESSERT BY THE GLASS 3oz

**10 Year Tawny Port, Warre's Otima** 16

**Late Bottle Vintage Port, Fonseca 2014** 15

**Sauternes, Château Gilette 2019** 15

**Sauternes, Château d'Yquem 2016** 68

**Manzanilla Dry Sherry, Velo Flor, Bodegas Alonso NV** 18

**Rivesaltes, Domaine de Rombeau, Rancio 1976** 38

**Carcavelos, Quinta dos Pesos 1996** 38

**Royal Tokaji, Betsek, 6 Puttonyos Aszú 2017** 38