

## 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, Cruton	
Wagyu Toast*	36
Black Olive Tapenade, Caviar, Bricoché	
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	



# FISH

Uni Risotto* King Crab, Japanese Uni, Gold Dust	72	Chilean Sea Bass* Potato Espuma, Hon Shimeji Mushrooms, Chili Oil	60
Lobster Spaghetti Pomodoro* San Marzano Tomatoes, Parmigiana Reggiano, Basil	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* Master Selections, Australia	245
Wagyu Strip Loin* Master Selections, 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 Herzog*