



T R A V E R S D A Y

175

RAW BAR

An add-on to the prix fixe menu

COLOSSAL SHRIMP COCKTAIL.....	2 for 32
Sauce Louis with scallion, Dijon mustard, cornichons and tarragon; cocktail sauce	
EAST COAST OYSTERS*	6 for 27
Traditional accompaniments	
CAVIAR SERVICE	
Traditional accompaniments	
RUSSIAN OSETRA, 1 OZ.*	150
IMPERIAL OSETRA, 1 OZ.*	195
COMPOSED OYSTERS*	6 for 36
Your choice of one preparation (1–3)	
PETITE SHELLFISH SERVICE*	39
Three composed oysters (choice of preparation 1–3), one Hokkaido scallop, one colossal shrimp cocktail	
HOKKAIDO SCALLOPS*	2 for 21
Your choice of one preparation (1–3) · limited availability	
1. Cucumber, fresh wasabi, ponzu	
2. Caper, shallot, limoncello	
3. Yuzu kosho, mirin, cilantro stems, grated apple	
CAVIAR BUMP*	25
Russian Osetra	

STARTER COURSE

DOMESTIC LAMB LOLLIPOPS* (GF)	
Rose petal harissa, chickpea and apricot salad, baby mustard greens	
RED SNAPPER CEVICHE* (GF)	
Fresno chili, lime, cilantro, Frescobaldi olive oil, uni	
STUFFED ZUCCHINI BLOSSOM	
Blue crab, crème fraîche, miso beurre blanc, charred leek oil	
LOBSTER GNOCCHI	
Fresh Maine lobster, Gruyère Mornay, summer truffle, focaccia crumbs	
BIGEYE TUNA SASHIMI*	
Crispy wonton, wasabi, furikake, wasabi ponzu, serrano chili	
CRISPY OYSTERS*	
Foie gras butter, unagi, creamed leeks, baby wasabi, premium sturgeon caviar	
A5 OZAKI WAGYU*	+25
Sticky rice, unagi, pickled chestnut mushrooms, wasabi, yum yum sauce, shoestring potatoes	
SANTA BARBARA UNI* (GF).....	+25
Blue lump crab, SnapDragon apple, crème fraîche, corn tostada, chives, lime, yuzu marinade	

ENTRÉE COURSE

BASS	
Miso-marinated bass, celery root purée, chestnut mushrooms, roasted hazelnut and chicken skin crumble, confit leek	
PRIME FILET* (GF)	
12 oz. prime filet, veal demi-glace, Gorgonzola butter, red onion marmalade, crispy onions	
TUNA AU POIVRE* (GF)	
Pepper-crusted bluefin tuna, plum wine and miso pan sauce, shoestring potatoes, wasabi paste	
DOUBLE-CUT PORK CHOP*	
Cherry foie gras butter, sweet potato steak fries, watercress, fresh horseradish	
LOBSTER THERMIDOR.....	+25
Chestnut and oyster mushroom–stuffed 3 lb. lobster, Manchego, sous vide bacon, vanilla Newburg	
SURF AND TURF*	+35
Margaret River 9+ Wagyu strip steak, luxury sauce, blue lump crab cake, summer truffles	

VEGAN MENU

125

Starters

ROASTED MUSHROOMS (V, GF)

Creamy polenta, chestnut mushrooms, black and blue oyster mushrooms, crushed hazelnut, summer truffle, frico

DUMPLINGS (V)

Plant-based Chinese-style dumplings, coconut curry broth, charred leek oil

Entrée

PLANT-BASED FLANK STEAK (V, GF)

Sunchoke tostones, apricot jam, crispy capers, chimichurri

DESSERT COURSE

LEMON MERINGUE TART	
Pâte brisée, lemon curd, candied lemon peel, toasted meringue	
ZEPPOLE	
Cinnamon-dusted ricotta doughnuts, crème anglaise, salted caramel	
PANNA COTTA (V, GF)	
Chocolate tahini, candied black sesame, hazelnut toffee, espresso	

E X E C U T I V E C H E F

Michael Mastrantuono

S O U S C H E F

Andrew Carsky-Bush

S O U S C H E F

Mario Iannaco

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(V) Vegan · (GF) Gluten-Free
Please inform your server of any food allergies or dietary restrictions.
The Raw Bar is available only as an add-on to the prix fixe. + denotes a supplement to the prix fixe.
Price do not include beverages, tax, or gratuity.