



TR A V E R S D A Y

175

STARTER COURSE

CHAR SIU PORK BELLY

Celery root purée, puffed rice, pickled summer cherries, celery salad

STUFFED ZUCCHINI BLOSSOM

Dungeness crab, crème fraîche, lemon, miso beurre blanc, charred leek oil

LOBSTER GNUDI (GF*)

Ricotta gnudi, butter-poached lobster, Gruyère fonduta, focaccia crumb, black truffle

BLUEFIN SASHIMI (GF*)

Pickled ramp, fresh wasabi, whiskey shoyu, yuzu kosho, julienne radish

CRISPY OYSTERS

Foie gras butter, unagi, creamed leeks, baby wasabi, premium sturgeon caviar

A5 WAGYU BEEF “TATAKI” (GF*)

Yum yum sauce, pickled chestnut mushroom, shoestring potato, eel sauce, furikake

ENTRÉE COURSE

BASS

Miso-marinated, celery root purée, chestnut mushroom, roasted hazelnut & chicken skin crumble, confit leek

PRIME FILET

12 oz prime filet, veal glace, Gruyère and foie gras brown butter, potato tartlet

TUNA AU POIVRE

Pepper-crusted bluefin tuna, plum wine and miso pan sauce, shoestring potato, wasabi paste

CAMPO GRANDE IBÉRICO (GF*)

Slow-roasted pork coppa, cherry vinegar peppers, natural reduction, baby watercress, polenta cake

LOBSTER THERMIDOR

Wild mushroom–stuffed 3 lb lobster, Manchego, sous vide bacon, vanilla Newburg

SURF AND TURF (GF*).....+35

A5 wagyu strip steak, Korean fried lobster tail, five-spice bordelaise

DESSERT COURSE

CHERRY PIE

Chantilly cream, white chocolate crisps, wafers

CHOCOLATE CHUNK COOKIES

Miso brown butter toffee, Maldon sea salt

SNICKERDOODLE S’MORES COOKIES

Chocolate drizzle, cinnamon sugar, milk chocolate chunks, marshmallow

PANNA COTTA (V, GF, DF)

Chocolate tahini, candied black sesame, hazelnut toffee, espresso

VEGAN MENU

125

Starters

WILD MUSHROOMS (V, GF, DF)

Creamy polenta, chestnut mushrooms, crushed hazelnut, summer truffle, frico

DUMPLINGS (V, DF)

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

Entrées

PLANT-BASED FLANK STEAK (V, GF, DF)

Sunchoke tostones, apricot jam, crispy capers, chimichurri

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Mario Iannaco

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(V) Vegan · (V*) Can be prepared Vegan · (GF) Gluten-Free · (GF*) Can be prepared Gluten-Free · (DF) Dairy-Free
Price does not include beverages, tax, or gratuity.