



EXECUTIVE CHEF
MICHAEL MASTRANTUONO

CHEF DE CUISINE
BENJAMIN EMPIE

RAW BAR

1/4 LB. COLOSSAL SHRIMP (2)
LOUIS AND COCKTAIL SAUCES \$26

OYSTERS ON THE HALF SHELL (6)
TRADITIONAL ACCOMPANIMENTS \$24

OYSTERS ON THE HALF SHELL (6)
CUCUMBER, SHISHO, YUZU, SOY,
FRESH WASABI \$36

IMPERIAL GOLD KALUGA CAVIAR
1 oz \$95

SMALL PLATES & SALADS

WARM FRENCH BÂTARD
CHIVES, PECORINO, OLIVE OIL, SABA \$5

WEDGE SALAD
TOMATOES, CRISPY ONIONS, BACON, PICKLED
SHALLOTS, GORGONZOLA DRESSING \$19

CAESAR SALAD
ROMAINE, PECORINO ROMANO, HOUSE CAESAR
DRESSING, GARLIC CROUTONS \$19

RICOTTA GNOCCHI À LA BOLOGNESE
CRISPY PROSCIUTTO, PARMESAN FRICO,
OLIVE OIL \$24

GRILLED DIVER SCALLOPS
HARISSA, CELERY ROOT PURÉE, COCONUT CURRY,
APRICOT & CHICKPEA SALAD, CELERY CHIMICHURRI,
MACADAMIA NUT \$26

TUNA TARTARE TACOS
YELLOWFIN TUNA, SRIRACHA AIOLI, AVOCADO
MOUSSE, BARREL-AGED SOY, SCALLION, RADISH,
FRESNO CHILI, CILANTRO \$24

SHRIMP CALABRESE
TOASTED GARLIC POMODORO, SAMBAL, SHISHITO
PEPPERS, GRILLED BREAD \$24

KOREAN FRIED CHICKEN
STICKY RICE, KOGI KOREAN BBQ, SHREDDED
COCONUT, CRACK SAUCE, SCALLION, RADISH,
CILANTRO, PEANUT \$24

CRISPY PORK DUMPLINGS
CHINESE SAUSAGE, SHRIMP, CRISPY SHALLOT,
CHILI CRUNCH \$24

FRIED GREEN TOMATOES
CREAMY BRIE, ROASTED CORN SALSA, ADOBO CHILI
AIOLI, QUESO FRESCO \$24

ENTRÉES

FALKLAND ISLANDS SEA BASS
ROASTED MISO GLAZED SEA BASS,
BOK CHOY, SHIITAKES, FURIKAKE RICE
SEASONING \$54

SESAME CRUSTED TUNA
STICKY RICE, WASABI AIOLI,
POKE, WATERCRESS, SHOESTRING POTATO,
YUZU-PICKLED CARROT \$59

RIGATONI FRA DIAVOLO
FRESH MAINE LOBSTER MEAT, CALABRIAN
CHILI, TOASTED GARLIC POMODORO,
FRESH BASIL \$54

PORK CHOP SCARPARELLO
SWEET ITALIAN SAUSAGE, CHERRY PEPPER
VINEGAR SAUCE, FINGERLING POTATOES,
PROSCIUTTO \$49

CHICKEN MILANESE
BREADED CHICKEN CUTLETS, CELERY ROOT
PURÉE, SUNDRIED TOMATO & CRACKED
OLIVE VINAIGRETTE, BABY ARUGULA, CRISPY
ARTICHOKE HEARTS \$39

PRIME FILET MIGNON
GORGONZOLA BUTTER, GARLICKY SPINACH,
CRISPY ONIONS, RED ONION MARMALADE,
ROASTED GARLIC DEMI
8 oz - \$79 12 oz KING CUT - \$110

SINGAPORE STREET NOODLES
RAMEN NOODLES, NAPA CABBAGE,
SCALLIONS, EGG, SHIITAKES, UNAGI,
PEANUTS, SPICY AIOLI \$36
ADD PORK BELLY \$8 ADD SHRIMP \$10

SIDES \$14

GRILLED BROCCOLINI
MARINATED MOZZARELLA PEARLS,
LEMON ZEST, OLIVE OIL, CHILI FLAKE

CRISPY ROSEMARY POTATOES
CHERRY FOIE GRAS BUTTER, BRIE MORNAY

GARLIC PARMESAN FRIES
TRUFFLE AIOLI, KETCHUP

BUTTON MUSHROOMS
SHERRY & THYME BUTTER, FRESH CHIVE

PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY RESTRICTIONS PRIOR TO ORDERING
EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS