



EXECUTIVE CHEF
MICHAEL MASTRANTUONO

CHEF DE CUISINE
BENJAMIN EMPIE

RAW BAR

HALF DOZEN OYSTERS
CHEF'S PREPARATION \$36

1/4 LB. COLOSSAL SHRIMP
TWO SHRIMP, LOUIS AND COCKTAIL SAUCES \$26

SMALL PLATES & SALADS

WARM FRENCH BÂTARD

CHIVES, PECORINO, OLIVE OIL, SABA \$7/\$12

WEDGE SALAD

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

CAESAR SALAD

ROMAINE, PECORINO ROMANO, HOUSE CAESAR DRESSING, GARLIC CROUTONS \$22

TOASTED RICOTTA GNOCCHI

BLACK PEPPER CREAM, BURRATA, ROASTED TOMATO, CRISPY SPECK, BRIOCHE CRUMB \$24

GRILLED DIVER SCALLOPS

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

TUNA TARTARE TACOS

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

SHRIMP CALABRESE

TOASTED GARLIC POMODORO, SAMBAL, SHISHITO PEPPERS, GRILLED BREAD \$26

CHINESE SPARE RIBS

STICKY RICE, KOJI KOREAN BBQ, SHREDDED COCONUT, SCALLION \$24

CRISPY OYSTERS

CREAMY LEEKS, FOIE GRAS BUTTER, AMERICAN STURGEON CAVIAR, UNAGI \$39

LOBSTER ROLL

FRESH MAINE LOBSTER, SUNCHOKE CRÈME FRAÎCHE, CELERY, SUNCHOKE CHIPS \$39

ENTRÉES

FALKLAND ISLANDS SEA BASS

CELERY ROOT PURÉE, SUNCHOKE TOSTONE, PISTACHIO BEURRE NOISETTE, MISO, APRICOT JAM, BEET CHIPS \$58

SESAME HONOLULU TUNA

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

1/2 ROASTED CHICKEN

BACON & CORNBREAD-STUFFED POBLANO, BAJA CREAMED CORN, CHICKEN JUS \$42

SINGAPORE STREET NOODLES

RAMEN NOODLES, NAPA CABBAGE, SCALLIONS, EGG, SHIITAKES, UNAGI, PEANUTS, SPICY AIOLI \$36
ADD PORK BELLY \$8 ADD SHRIMP \$14

SHRIMP & LOBSTER LINGUINI

SQUID INK AND SEMOLINA LINGUINE, SHERRY LOBSTER CREAM, TARRAGON, BREAD CRUMBS, SMOKED PAPRIKA OIL \$67

PRIME FILET MIGNON

GORGONZOLA BUTTER, GARLICKY SPINACH, CRISPY ONIONS, RED ONION MARMALADE, ROASTED GARLIC DEMI \$89

PRIME KC STRIP STEAK

36-DAY DRY-AGED, SALMORIGLIO OIL, ASPARAGUS, ROASTED BONE MARROW \$98

DOUBLE-CUT PORK CHOP

CORIANDER & BROWN SUGAR RUB, CONFIT SWEET POTATO, CHERRY FOIE GRAS BUTTER, FRESH HORSERADISH, CHERRY PORT WINE GLAZE \$56

SIDES \$17

CRISPY ROSEMARY POTATOES

CHERRY FOIE GRAS BUTTER, BRIE MORNAY

ROASTED BOK CHOY AND SHIITAKES

SESAME, SCALLION, UNAGI SAUCE

FRENCH FRIES

TRUFFLE AIOLI, KETCHUP

MEXICAN STREET CORN

GRILLED CORN, QUESO BLANCO, CHIPOTLE AIOLI, LIME, QUESO FRESCO

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