



EXECUTIVE CHEF

MICHAEL MASTRANTUONO

CHEFS DE CUISINE

GABRIELLA O'NEIL

BENJAMIN EMPIE

RAW BAR

IMPERIAL GOLD KALUGA CAVIAR (1 oz)
TRADITIONAL ACCOMPANIMENTS \$115

1/4 LB. COLOSSAL SHRIMP (2)
LOUIS AND COCKTAIL SAUCES \$28

OYSTERS ON THE HALF SHELL (6)
TRADITIONAL ACCOMPANIMENTS \$27

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

SMALL PLATES

WARM FRENCH BÂTARD

CHIVES, GRANA PADANO, OLIVE OIL, SABA \$5

SHRIMP CALABRESE

TOASTED GARLIC POMODORO, SAMBAL,
ITALIAN LONG HOTS, GRILLED TOAST POINT \$26

PORK DUMPLINGS

CHINESE SAUSAGE, SHRIMP, CRISPY SHALLOT, UNAGI,
PEANUTS, CHILI CRUNCH \$26

PRIME FILET TIPS

PRIME FILET MIGNON TIPS, CREAMY POLENTA,
GRANA PADANO, COGNAC & FOIE GRAS EMULSION,
CRUSHED HAZELNUTS \$29

HAMACHI TARTARE TACOS

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

PORK BELLY & OCTOPUS

KOREAN VINAIGRETTE, CRISPY POTATO, PORK BELLY,
SCALLION, CHILI \$29

RICOTTA GNOCCHI À LA BOLOGNESE

CRISPY PROSCIUTTO, PARMESAN FRICO, OLIVE OIL \$26

BURRATA

PORT WINE APPLE JAM, PECAN NOUGAT,
YUZU MARINATED GREEN APPLE, GRILLED BREAD \$24

WEDGE SALAD

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

BUTTER LETTUCE SALAD

CREAMY HERB DRESSING, BEEMSTER GOAT CHEESE,
CRUMBLLED EGG, VIDALIA ONION,
TOASTED BREAD CRUMB, HAZELNUTS \$19

ENTRÉES

SESAME CRUSTED HONOLULU TUNA

MANGO PONZU, EDAMAME SALAD,
CRISPY SHALLOTS, FRESNO, CILANTRO,
SHIITAKE MUSHROOMS, PICKLED CARROT \$59

FALKLAND ISLAND SEA BASS

MISO GLAZED SEA BASS, RICE PAPER CHIP,
BOK CHOY, SHIITAKE MUSHROOMS,
FURIKAKE RICE SEASONING \$55

LOBSTER FRA DIAVOLO

HALF OF A 2 1/2 LB HARD SHELL MAINE LOBSTER,
RIGATONI PASTA, TOASTED GARLIC POMODORO,
FRESH BASIL \$75

STREET NOODLE

YAKISOBA NOODLES, SHRIMP,
CHAR SIU PORK BELLY, NAPA CABBAGE,
CHINESE SAUSAGE, FARM EGG, CRISPY GARLIC,
PEANUTS, SRIRACHA AIOLI \$44
SUPPLEMENT- FILET TIPS \$15 OR LOBSTER \$15

ROASTED MOULARD DUCK BREAST

BLACK TRUFFLE SPAETZLE, GUANCIALE,
GRUYERE, SPRING PEAS, DUCK DEMI GLACE \$52

PORK CHOP SCARPARIELLO

SWEET ITALIAN SAUSAGE, PROSCIUTTO,
CHERRY PEPPER VINEGAR SAUCE,
CRISPY ROSEMARY POTATOES, FRESH BASIL \$52

BRICK CHICKEN

POTATO PUREE, MARSALA PAN SAUCE, FRISÉE,
CHIVE, CRISPY PROSCIUTTO, SAGE, CHERVIL \$42

PRIME FILET MIGNON

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

SIDES

LOBSTER MAC AND CHEESE \$27

GRUYERE FONDUTA, CHEDDAR CHEESE CURDS,
BUTTER CRACKER

SUPPLEMENT- ITALIAN SUMMER TRUFFLE \$15

BUTTON MUSHROOMS \$14

SHERRY & THYME BUTTER, FRESH CHIVE

BROCCOLI RABE \$14

CHERRY PEPPERS, TOASTED GARLIC,
PECORINO ROMANO

PARMESAN FRIES \$14

FANCY SAUCE, KETCHUP

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