A La Carte Dining Experience

Decadent Grilled Black Truffle Sandwich
A full Ounce of Sliced Black Truffle and a little Truffled Cheese, infused between two slices of Buttered Model Bakery Sourdough
Half (Serves 2)- $60      Whole (Serves 4)- $120

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Summer Garden Salad with Banyuls Fines Herbes Dressing and Toasted Pistachios $16
Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets $19
Gloucester Bluefin Tuna Belly Salad with Radishes and Japanese Pickles $22
Rosti Potato with half ounce Ossetra Caviar $58
Manila Clam, Gulf Shrimp and Octopus "Cocktel" with Tomato Broth and Avocado Mousseline $19
Rice Flour Tempura Fried Summer Vegetables with Charred Yuzu Kosho Miso $17

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Agnoletti with Porcini, Candied Eggplant, Raisins, Brown Butter and Arugula Pesto $26
Ricotta Cavatelli with Maine Lobster and Bacon Lardons $58
Fresh Spaghetti, Fontina Val d’Aosta Sabayon, Australian Black Winter Truffle $42

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Poached Alaskan Halibut with Fresh Tomato Coulis $58
Hawaiian Swordfish “a la plancha” with Flavors of Romesco $58
Dry Aged Liberty Duck Breast with Fennel and Spiced Peach $42
Sliced Prime New York Strip Loin with Pecorini Cheddar Pearl Tapioca $58
A+ Hokkaido Wagyu Beef with Lobster Bordelaise Sauce $135
Milk Fed Veal Chop for two with its own Jus, Creamy Polenta and Wild Mushrooms $95

A 20% service charge, shared by the entire staff, will be included on each check.
Tipping is not expected.