



ALa Carte Dining Experience



Fall Garden Salad with Spiced Crème Fraîche, Shaved Asian Pear and Parsnip Crisps \$16

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets \$19

Salt Cod "Croquetas" with Amontillado Manchego Espuma and Pimento Relish \$18

Butternut Squash Bisque with Chanterelles, Toasted Pecans and Cranberries \$16

Beet Cured Salmon Gravlax with Pickled and Roasted Beets \$18

Rosti Potato - half ounce Regiis Ova Ossetra Caviar \$58

Rice Flour Tempura Fried Fall Vegetables with Charred Yuzu Kosho Miso \$17



Potato Gnocchi with Stinging Nettle and Ricotta Salata \$22

Butter Bean Parmesan Agnolotti dal Plin with Red Onion Agrodolce,  
Braised Chard, Cranberry Beans and Prosciutto \$26

Fresh Spaghetti with Toasted Sunchoke, Fontina Val d' Aosta  
with Fresh Burgundy Truffle - *tuber uncinatum* \$38  
with Fresh White Truffle - *tuber magnatum* - \$65



Poached Alaskan Halibut "a la Grecque"  
with Tender Vegetables in a Delicious Savory Broth \$38

True Gulf Coast Red Snapper with Tomato Saffron Lobster Sauce \$38

Dry Aged Liberty Duck Breast with Flavors of "al Pastor" \$42

Sliced Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca \$58

A4 Hyogo Wagyu Beef with Lobster Bordelaise Sauce \$135

Milk Fed Veal Chop for two with its own Jus,  
Carrot, Leek, Cauliflower Ravigote \$95  
(45 minute fire time)

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected.