



## ALa Carte Experience

### Decadent Grilled Black Truffle Sandwich

A full Ounce of Sliced Black Truffle and a little Truffled Brillat-Savarin Cheese,  
infused between two slices of Buttered Model Bakery Bread

Half (Serves 2)- \$60 Whole (Serves 4)- \$120



Winter 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

Roasted Pumpkin Soup with Boone County Country Ham \$16

Boston Bluefin Tuna Tartare with Thai Shaved Vegetable Salad \$22

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

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



Pumpnickel Cavatelli with Boone County Country Ham,  
Celeriac Whole Grain Mustard Crema and Cornichons \$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 Black Winter Truffle - *tuber melanosporum* \$45  
with Fresh White Truffle - *tuber magnatum* - \$75



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

Dry Aged Liberty Duck Breast with Choucroute Duxelle, Red Pepper Carrot Puree  
Maitake Mushroom and Orange Cumin Jus \$42

Flannery Beef 28 Day Dry Aged Prime New York Strip  
with Fiscalini Cheddar Pearl Tapioca, Thick cut for two \$95

A4 Hokkaido Wagyu Beef (4 oz) 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.