



ALa Carte Dining 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 and Parsnip Crisps \$16

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

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

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

Puffed Rice Bowl with Pickled Matsutake Mushrooms and Thai Basil \$17



Fresh Spaghetti with Tomato Conserva, Pantelleria Capers,
Black Olives and Ricotta Salata \$24

Fontina and Porcini Agnolotti with Wild Mushroom Sauce,
Fresh Black Truffle - *tuber melanosporum* \$45



True Gulf Coast Red Snapper in a Savory Tomato Broth \$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 Kagoshima 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.