A La Carte Experience

Bering Sea King Crab Leg for two
on crushed ice with Meyer Lemon Aioli $75

Spring Garden Salad with Pea Tendrils, Shaved Radishes, Asparagus, Mandarin Oranges and Toasted Almond Vinaigrette $16

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

Wild Florida Hopper Shrimp “a la plancha” with Deconstructed Harissa Artichoke, Almonds, Preserved Lemon, Apricot and Roasted Red Pepper $22

Rosti Potato - half ounce Regis Ova Ossetra Caviar $58

Puffed Rice Bowl with Pickled Beech Mushrooms, Grilled Scallions, Lime and Thai Basil $17

Fresh Spaghetti with Wild Mushroom Black Truffle Sauce Fontina Val’ Aosta Sabayon $34

Agnolotti with Peas, Ricotta and Mint
Baumgartner’s Boone County Ham and Parmesan Broth $26

True Gulf Coast Red Snapper in a Savory Tomato Broth $38

Dry Aged Liberty Duck Breast
Vaudovan Crumble and Tandoori Carrots, Natural 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.