



Ala Carte Dining Experience

Bering Sea King Crab Leg

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

Toyosu Market Medai - Yuzu Kosho - Ramp and Green Strawberry Kimchee \$24

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

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



Fresh Cut Spaghetti "Cacio e Pepe"
with a Soft Taramasso Egg and Toasted Breadcrumbs \$24

Three Milk Agnolotti with Lemon and Saffron
Fava Beans and Merguez Sausage \$28

Pappardelle with Porcini Walnut "Bolognese" \$32



Alaskan Halibut in an Aromatic Charred Onion Broth with Spring Vegetables \$38

Dry Aged Liberty Duck Breast with Calabrian Chili Glaze,
Grilled Red Torpedo Onion and Sugar Snaps, Polenta Fries \$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.