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 Regis 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.