



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 "Pain de Mie"

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



Fall Garden Salad with Little Gems, Chicories, Celery Root and Parsnip Crisps,
Maple Mole Dressing and Toasted Spiced Pecans \$17

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets \$21

Lobster Bisque with Coconut Milk and Butter Poached Maine Lobster \$24

Rosti Potato - half ounce Regiis Ova Ossetra Caviar \$65

Hawaiian Kanpachi Crudo

Passion Fruit Leche de Tigre - Kiwi and Kohlrabi \$24



Bigoli Nero with Dungeness Crab, Manila Clams and Monterrey Squid \$36

Liberty Duck Tortelli with Balsamic Brown Butter Sauce, Golden Raisins and Pistachios \$30

Nettle Tagliatelle with Reggiano Parmesan
and Fresh Shaved Tuber Melanosporum Black Truffle \$48



Line Caught Louisiana Red Snapper, Clam Chowder Sauce \$44

Roasted Dry Aged Liberty Duck Breast with its own Confit
Sweet Potato Red Miso Puree, Persimmon, Black Trumpet Mushrooms \$44

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

A4 Kumamoto Prefecture Wagyu Beef (4 oz) with Lobster Crushed Potatoes
and Lobster Bordelaise Sauce \$145

Dutch Veal Chop for two with its own Jus
Winter Squashes, Parsnip Puree and Beef Fat Confit Potatoes \$95
(45-minute fire time)

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected.