



## ALa Carte Dining Experience

### Decadent Grilled Black Truffle Sandwich

A full Ounce of Sliced Black Truffle and a little House Made Truffle Butter  
infused between two slices of Buttered Model Bakery "Pain de Mie"

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



Rocket Salad with Grilled Peaches, Burrata, Shaved Turnip, and Banyuls Vinaigrette \$18

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

Rice Battered Summer Vegetable Tempura with Charred Citrus Miso Glaze \$18

Rosti Potato - half ounce Regiis Ova Ossetra Caviar \$68

Hamachi with Avocado, Asian Pear, Radish and Dashi Gelee,  
Toasted Sesame Vinaigrette \$24



Pappardelle with Slow Cooked Pork and Beef Ragù,  
Reggiano Parmesan, Wild Madagascar Pepper \$32

Quadratti Nero with Duck Confit, Ricotta and Herbs,  
Toasted Brentwood Corn, Chanterelles and Black Truffle Butter \$34  
- add fresh shaved Black Australian Winter Truffle - \$48 supplement

Fresh Spaghetti with Kauai Shrimp, Butter, Lemon Zest and Chives \$36



Pan Roasted Gulf Red Snapper with Fennel Marmalade, Radishes, and Vermouth \$46

Dry Aged Liberty Duck Breast with Santa Rosa Plum  
Its own Croquette, Pearl Onions and Plum Compote \$46

21 Day Dry Aged Prime Angus New York Strip  
with Fiscalini Cheddar Pearl Tapioca, Thick Cut for two \$95

Japanese A4 Wagyu Beef, Kagoshima Prefecture (4 oz)  
Chanterelle Corn Ragout, Roasted Turnip, Toasted Nori Bearnaise Sauce \$145

Thick Cut Veal Chop for two with its own Jus,  
Summer Squash, Oyster Mushrooms, Double Baked Langres Aligot Potato \$95  
(45-minute fire time)

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

Tipping is not expected.