



ALa Carte Dining Experience



Bacon Wrapped Colossal Dutch White Asparagus a la plancha  
with Warm Bacon Dressing \$17 each

Steamed Jumbo Delta Asparagus with Regiis Ova Caviar Sabayon \$28

Little Gems Spring Green Salad  
Sugar Snap Peas, Shaved Vegetables, Avocado Dressing, Pistachios \$22

French Onion Soup  
Vegetarian Konbu Porcini Broth, Acme Levain, Toasted Etivaz \$18

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets \$26

Rosti Potato - half ounce Regiis Ova Ossetra Caviar \$74



Maryland Soft Shell Crab with Fregola Sarda and Pesto \$34

Agnolotti with Ricotta, Taleggio and Porcini Jam,  
Black Trumpets and Fava Beans, Fontina Val d' Aosta Sabayon \$34

Bigoli Nero with Razor Clams,  
Konichiha Sake, Furikake, and Sea Urchin \$38



Crisp Skinned Atlantic Black Bass in Savory Tomato Broth,  
Cherry Tomato Confit, Baby Radish, and Squash Fritters \$48

Dry Aged Liberty Farm Duck Breast  
Crushed Potatoes with Duck Confit, Sour Cherry Sauce \$48

21 Day Dry Aged Prime Angus New York Strip  
with Fiscalini Cheddar Pearl Tapioca, Thick Cut for two \$110

Japanese A4 Wagyu Beef, Kagoshima Prefecture (4 oz)  
Market Vegetables, Black Garlic Bearnaise Sauce \$160

Thick Cut Veal Chop for two with its own Jus,  
Grilled Calçots, Stinging Nettle Spaetzle \$110  
(45-minute fire time)

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

Tipping is not expected.