

GREEN MARKET

Weiser Farm's Baby Beet Salad 31
Pickled Beet and Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Burrata with Black Mission Figs 29
Berigoule Artichokes, San Daniele Prosciutto,
Ras El Hanout, Candied Almonds, Parmesan Crisp

FLOUR, WATER & RICE

White Truffle Tagliatelle Pasta 90
First of the Season Alba White Truffles, Parmesan

Handmade Pumpkin Agnolotti 29/38
Parmesan, Mascarpone, Pine Nuts, Rosemary,
Sage, Brown Butter

Rigatoni "Trippa ala Romana" 29/38
Tomato Braised Tripe and Veal Sweetbreads,
House Made Ricotta, Mint, Parsley, Pecorino

Veal Ragu with Ricotta Gnocchi 32/42
Porcini Mushrooms, Prosciutto De Parma, Parmesan

PASTURE

'Kaya Toast' 38
Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Toasted Brioche

Holland Veal Filet Mignon Tartare 34
Smoked Mascarpone, Béarnaise,
Grilled Sourdough, Smoked Sea Salt

MARINE

"Chirashi" Sushi From Tsukiji Market 48
Big Eye Tuna, Caviar, Hamachi, Ebi Shrimp,
Hokkaido Scallop, Tosa Soy & Yuzu Gelée, Wasabi

Charcoal Grilled Spanish Octopus 29
Chorizo, Marinated Shelling Beans, Romanesco,
Gremolata, Red Wine Reduction

Big Eye Tuna Tartare Cones 36
Chili Aioli, Wasabi, Pickled Ginger, Soy,
Shaved Bonito, Scallions, Masago

Hamachi 'Tiradito' 38
Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Kaluga Queen Caviar 150
Lemon Herb Blinis & Traditional Accompaniments

SEA

Pan Seared Hokkaido Scallops 56
Bouchot Mussels, Clams, Fregula Sarda, Chorizo,
Sweet Potato, White Wine-Saffron Emulsion

Pan Roasted Snapper 'Laksa' 54
Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod 62
Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander

'Angry' Live Maine Lobster 115
Kashmiri Chilies, Crispy Garlic, Scallions,
Coriander, Fermented Black Beans

ON THE SIDE

Smoked Sun Chokes with Carrots – Salsa Verde 18
Brussels Sprouts –Toasted Almonds, Raisins, Rocket
Caramelized Rapini -Tomato, Bagna Cauda, Pecorino

LAND

Crispy Pan Roasted Chicken 45
Wild Field Mushrooms, Herbed Goat Cheese,
Potato Puree, Natural Jus with Thyme

Smoked Maple Leaf Farms Duck Breast 52
Fennel Puree, Chanterelles, "Sardinian Couscous",
Bacon Confit, Fig-Balsamic Reduction, Duck Jus

Dutch Milk-Fed Veal Chop 75
Smokey Shallot Puree, Roast Pumpkin, Chestnuts,
Maitake Mushrooms, Horseradish, Black Garlic Confit

Grilled USDA Prime New York Sirloin Steak 72
Roasted Fingerling "Patatas Bravas", Celeriac Puree,
Pickled Mustard Seeds, Sauce Bordelaise

USDA Prime Côte de Boeuf for Two 195 Armagnac-Green Peppercorn Emulsion, Aligot Potatoes, Garlic, Thyme, Rosemary
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Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess