

RAW/CURED ITEMS



TUNA CRUDO 14

Asian Pear | Yuzu | Buttermilk | Chive

CEVICHE 14 Choice of Shrimp or Snapper

Coconut | Aji Amarillo | Celery | Fresno Chili | Tostone

CHARCUTERIE PLATE 15

Salumi | Chorizo | Manchego | Camembert | Almonds | Marinated Olives | Crostini

PRIME STEAK TARTAR 18 (Wagyu \$9 Supplement)

Quail Yolk | Cornichons | Horseradish Crème | Grain Mustard | Dill | Gaufrettes

SALMON GRAVLAX 14

Pickled Farm Vegetables | Tarragon | Feta

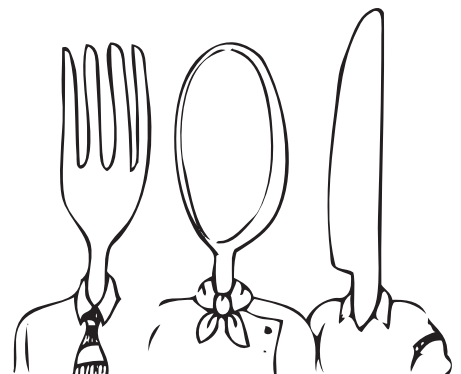
TWLO ROLL 18

Big Eye Tuna | Cucumber | Avocado | Mango
Macadamia | Tobiko | Spicy Mayo | Soy Wrap

HIMMARSHEE ROLL 18

Faroe Island Salmon | Kani | Scallion
Cream Cheese | Avocado | Tomato | Tobiko

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Substitutions will be made based on availability.



SALADS



BRUTUS SALAD 12

Gem Lettuce | Olive | Black Pepper Bacon Lardons
Manchego Crostini | Lemon Garlic Vinaigrette

ROASTED BEET & CRISP PEAR 14

Zaatar Vin | Pine Nut Gremolata | Feta Cloud

COMPRESSED WATERMELON SALAD 12

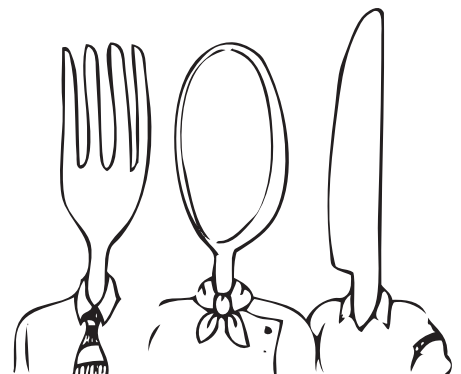
Yuzu | Feta Snow | Avocado Puree | Hazelnut Crumble
Pickled Onions | Greens

BURRATA & HEIRLOOM TOMATO SALAD 17

Compressed Cucumber | Macerated Strawberries | Savory Crumble

GARDEN PARTY 16

Baby Gem Lettuces | Heirloom Carrot
Hearts of Palm | Brioche Croutons
Cherry Tomato | Avocado Green Goddess



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EARLIER COURSES



ROASTED PORK BELLY 15

Braised Greens | Charred Butternut Squash
Stone Fruit Mostarda

SEARED SCALLOP 14

Brown Butter Potato Puree | Crisp Bacon | Parsley Brioche Crumble
Burnt Rosemary Oil | Bacon Foam

OCTOPUS A LA PLANCHA 18

Eggplant Purée | Smoked Couscous | Lemon Condiment

CELERIAC AGNOLOTTI 16

Celery Root Puree | White Truffle-Marscapone Filling
Parmesan Foam | Espelette Pepper

GRILLED HEIRLOOM CARROTS 12

Tarragon-Feta Sauce | Sunflower Crumble | Kumquat

PARISIAN GNOCCHI 17

Zucchini | Basil | Mint | Feta | Onion

CACIO E PEPE VERDE 14

Smoked Thyme Cream | Fresh Black Pepper | Parmesan

LATER COURSES



PAN ROASTED CHICKEN 18

Brown Butter | Mushroom | English Peas
Onion | Truffle | Madeira

HERB ROASTED LAMB 19

Harissa | Eggplant | Sheep's Milk | Pickled Onion | Garlic Chips

24-HOUR SHORTRIB 18

Tomato Relish | Variations of Artichoke | Smoked Crème Fraîche

GRILLED BRANZINO 20

Broccoli-Lemon Puree | Brussels Sprouts | Sea Herbs | Sauce Grenobloise

PORK TENDERLOIN CHATEAUBRIAND 18

Bacon Wrapped | Marscapone Polenta | Brussel Sprouts | Tomato Brood

DUCK BREAST 18

Sweet Potato Mousse | Beluga Lentils | Chorizo Piquant

PAN ROASTED SALMON 17

Carrot Miso | Edamame | Shiitake | Radish

BUTCHERS CORNER 34

Root Vegetable Gratin | Charred Haricot Vert | Blue Cheese Chardonnay

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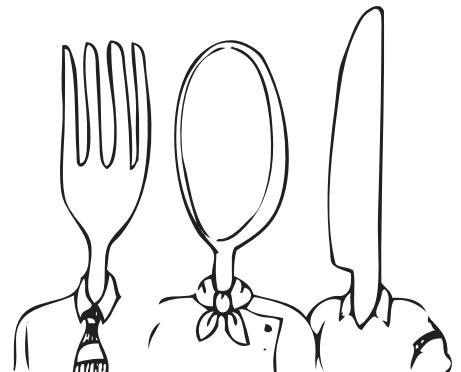
Rosemary Roasted Fingerling Potatoes

Brown Butter Parsnip Puree | Bordelaise

RIBEYE (Wagyu \$14 Supplement)

BEEF TENDERLOIN (Wagyu \$14 Supplement)

NY STRIP (Wagyu \$14 Supplement)



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DESSERTS



VALHRONA CHOCOLATE MOUSSE 9

Macerated Raspberry | Mint | Sea Salt

RUM RAISIN CARROT CAKE 10

Sweet Carrot Purée | Pickled Raisins | Pineapple | Cream Cheese

PASSIONFRUIT CRÈME BRULEE 9

White Chocolate Pearls | Vanilla Bean | Streusel Crumbs

SEASONAL FRUIT TARTE TATIN 10

Chantilly Cream | Caramel Crunch | Crisp Pastry

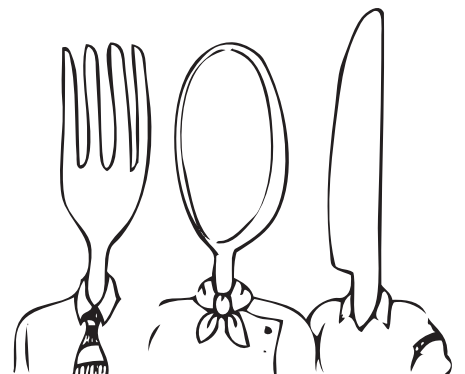
DECONSTRUCTED GERMAN CHOCOLATE CAKE 9

Coconut Clusters | Pecan Maple Ganache | Amareno Cherries

LEMON TART 9

Almond Shortbread | Lemon Confit

Ricotta Ice Cream



SAMPLE MENU 1

Price Per Person: \$100



TUNA CRUDO

Asian Pear | Yuzu | Buttermilk | Chive

ROASTED BEET AND CRISP PEAR

Zaatar Vin | Pine Nut Gremolata | Feta Cloud

PARISIAN GNOCCHI

Zucchini | Basil | Mint | Feta | Onion

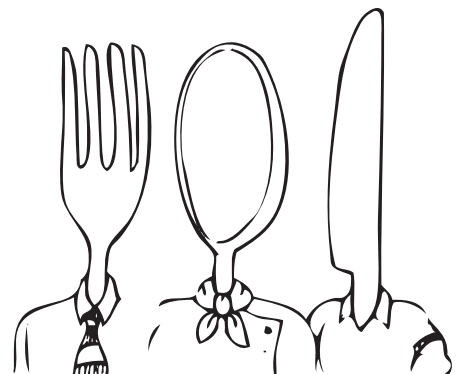
24-HOUR SHORTRIB

Tomato Relish | Variations of Artichoke | Smoked Crème Fraîche

VAHLRONA CHOCOLATE MOUSSE

Macerated Raspberry | Mint | Sea Salt

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SAMPLE MENU 2

Price Per Person: \$125



PRIME STEAK TARTARE

Cornichons | Pickled Mustard Seed | Dill Relish | Gaufrettes

COMPRESSED WATERMELON SALAD

Yuzu | Feta Snow | Avocado Puree | Hazelnut Crumble
Pickled Onions | Greens

SEARED SCALLOP

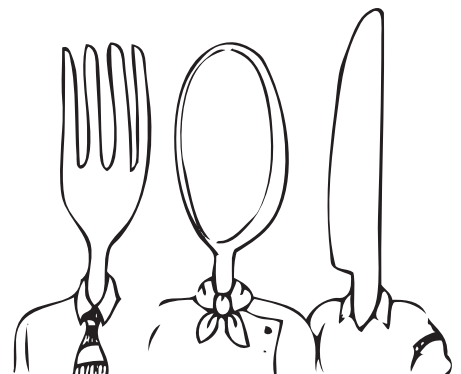
Potato Purée | Crisp Bacon | Parsley | Brioche Crumble
Burnt Rosemary Oil | Bacon Foam

HERB ROASTED LAMB

Harissa | Eggplant | Sheep's Milk | Pickled Onions | Garlic Chips

SEASONAL FRUIT TARTE TATIN

Chantilly Cream | Caramel Crunch | Crisp Pastry



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SAMPLE MENU }

Price Per Person: \$160



SALMON GRAVLAX

Pickled Farm Vegetables | Tarragon | Feta

BURRATA & HEIRLOOM TOMATO SALAD

Compressed Cucumber | Macerated Strawberries | Savory Crumble

GRILLED HEIRLOOM CARROTS

Tarragon-Feta Sauce | Sunflower Crumble | Kumquat

GRILLED BRANZINO

Broccoli-Lemon Puree | Brussels Sprouts | Sea Herbs | Sauce Grenobloise

GRILLED RIBEYE

Root Vegetable Gratin | Blistered Green Beans
Bleu Cheese Chardonnay Butter

LEMON TART

Almond Shortbread | Lemon Confit
Ricotta Ice Cream

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