

## GREEN MARKET

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

**Burrata with Artichokes and Eggplant** 29  
Preserved Lemon, Olives, Golden Raisins  
Spiced Walnuts, San Daniele Prosciutto

## FLOUR & WATER

**Ricotta Gnocchi with Veal Ragu** 32/42  
Porcini Mushrooms, San Daniele Prosciutto, Parmesan

**Farfalle with Maine Lobster** 42/52  
Sea Urchin, Smoked Tomato Confit, Fava Beans,  
Lobster-Bacon Emulsion, Fines Herbs

**Hand-Made Agnolotti with English Peas** 32/42  
Paris Ham, Pea Tendrils, Wild Marjoram,  
Mascarpone, Parmesan Reggiano

**Rigatoni "Trippa ala Romana"** 29/38  
Tomato Braised Tripe, House Made Ricotta,  
Mint, Parsley, 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

**Poached White Asparagus with Crayfish** 38  
Morel Mushrooms, 63 degree Organic Egg,  
Salt Cured Egg Yolk, Crayfish-Mushroom Emulsion

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

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

**Gratin of Royal Oysters** 27  
Saikyo Miso, Yuzu Kosho, Salmon Pearls, Avocado

**Big Eye Tuna Tartare Cones** 36  
Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

**Kaluga Queen Caviar** 150  
Lemon Herb Blinis & Traditional Accompaniments

CHEF'S TASTING MENU AVAILABLE UPON REQUEST

## SEA

**Pan Seared Hokkaido Scallops** 56  
Alaskan King Crab, English Peas, Kombu,  
Wasabi-Pea Purée, Yuzu-Kosho 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

**Roasted Brussels Sprouts – Shiro Miso, Furikake** 18  
**Caramelized Rapini - Tomato, Bagna Càuda**  
**Spiced Baby Carrots – Fennel Fondant, Almonds**  
**Lobster & "Grits"- Polenta, Bacon Nagé** 32

## LAND

**Pan Roasted Organic Chicken** 45  
Artichoke Purée, Toasted Rosemary Crisp,  
Morel Mushrooms, Natural Chicken Jus, Chives

**Smoked Maple Leaf Farms Duck Breast** 56  
Fennel Purée, Morel Mushrooms, Toasted Farro,  
Bacon Confit, Brooks Cherry Coulis, Duck Jus

**Duo of Colorado Lamb** 105  
Roasted Rack and Braised Breast, Horseradish Sphere,  
Spring Vegetable Ragu, Parsnip, Lamb Jus

**Dutch Milk-Fed Veal Chop** 75  
Shallot Purée, Caramelized Asparagus,  
Maitake Mushroom, Black Garlic Confit

**Grilled USDA Prime New York Sirloin Steak** 78  
Roasted Fingerling "Patatas Bravas", Celeriac Purée,  
Pickled Mustard Seeds, Sauce Bordelaise

**USDA Prime Côte de Boeuf for Two** 195  
Armagnac-Green Peppercorn Emulsion,  
Béarnaise, Aligot Potatoes, Garlic, Thyme

*Executive Chef, Josh Brown*  
*Chef De Cuisine, Greg Bess*