

First Course

Weiser Farm's Baby Beet Salad 31

Pickled Beet and 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

Big Eye Tuna Tartare Cones 36

Chili Aioli, Wasabi, Pickled Ginger, Soy,
Shaved Bonito, Scallions, Masago

Gratin of Royal Oysters 27

Saikyo Miso, Yuzu Kosho, Salmon Pearls, Avocado

Hand-Made Agnolotti with English Peas 32

Paris Ham, Pea Tendrils, Wild Marjoram,
Mascarpone, Parmesan Reggiano

Ricotta Gnocchi with Veal Ragu 32

Porcini Mushrooms, San Daniele Prosciutto, Parmesan

Main Course

Pan Roasted Organic Chicken 45

Artichoke Purée, Toasted Rosemary Crisp,
Morel Mushrooms, Natural Chicken Jus, Chives

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

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

Dessert

Calamansi-Vanilla Vacherin 24

Vanilla Ice Cream, Calamansi Sherbet,
Almond Crumble, Blueberries, Meringue

Salted Caramel Soufflé 24

Farmer's Market Fuji Apple Sorbet