

TO BEGIN

Big Eye Tuna Tartare Cones	36
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Pan Seared Pork Dumplings	20
Spicy Black Vinegar, Garlic, Cilantro	
Baby Beet and Goat Cheese Salad	26
Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil	
Spicy Hamachi 'Tiradito'	38
Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette	
Royal Oysters on the Half Shell	42
Half Dozen Oysters, Calamansi Citrus Ponzu	
Kaluga Queen Caviar	150
Lemon Herb Blinis & Traditional Accompaniments	

FLOUR & WATER

Hand-Made Agnolotti with English Peas	29
Paris Ham, Pea Tendrils, Wild Marjoram, Mascarpone, Parmesan Reggiano	
Spaghetti "Trippa ala Romana"	29
Spicy Tomato Braised Tripe Ricotta, Mint, Parsley, Pecorino	
Squid Ink Garganelli with Maine Lobster	42
Smoked Tomato Confit, Bottarga, Rocket, Toasted Garlic, Parsley, Chili	
Pappardelle with Veal Ragu	29
Porcini Mushrooms, Prosciutto Di Parma, Parmesan	
SANDWICHES	
Grilled Organic Chicken Club	28
House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli	
K. B. L. T.	32
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	

ENTRÉE SALADS

Maine Lobster Cobb	44
Avocado, Tomatoes, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon, Egg White "Caviar"	
Bincho Grilled Salmon Salad	29
Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili	
Sashimi Salad	46
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
Grilled Mediterranean Prawns	36
Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs	

LAND & SEA

Soft Omelet with Wild Mushrooms	28
Gruyere, Roasted Fingerling Potatoes, Rosemary, Petite Arugula Salad	
Honey Miso Broiled Black Cod	62
Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander	
Pan Roasted Organic Chicken	42
Yukon Gold Potato Puree, Wild Mushrooms, Natural Chicken Jus with Thyme	
Grilled Iberico Pork Chop	45
Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin	
Dutch Milk-Fed Veal Chop	75
Smokey Shallot Puree, Maitake Mushrooms, Pumpkin, Chestnuts, Black Garlic Confit	
Grilled USDA Prime New York Sirloin	65
Kohlrabi Salad, Greek Yogurt, Sumac, Mint, Watercress, Moroccan Chermoula	

ON THE SIDE

Roasted Brussels Sprouts - Shiro Miso, Furikake	18
Caramelized Rapini - Tomato, Bagna Cauda	
Fingerling Potatoes - 'Patatas Bravas'	

Prices are subject to prevailing Goods and Services Tax and

10% service charge

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