**PASTURE & GREEN MARKET**

- **Buratta with Confit Kumquats** 28
  Crispy San Daniele Prosciutto, Sicilian Pistachios

- **Welser Farm’s Baby Beet Salad** 29
  Pickled Beet & Goat Cheese Napoleon, Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

- **Warm Eggplant Salad** 27
  Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses

- **"Kaya Toast" Foie Gras Terrine** 28
  Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

- **Chicken ‘Laksa’ Spring Roll** 22
  Calamansi, Chili Padi, Laksa Leaf

- **Cassoulet of “Trippa ala Romana”** 29
  Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

- **Agnoletti with Porcini Mushrooms** 28
  Parmigiano-Reggiano

- **Cavatelli with Pork Ragu** 29
  Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**DESSERT & CHEESE**

- **Strawberry-Cheesecake Panna Cotta** 14
  Strawberry Gelée, Caramelized Almonds

- **Farmer’s Market Fruit Sorbets** 14
  A Trio of Seasonal Sorbets, Yuzu Lace Tuille

- **Tarte au Chocolat** 24
  Chocolate Frangelico Ice Cream, Guanaja Cremeux, Cacao Tuille, Hazelnuts

- **“Carrot”** 24
  Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone

- **Selection of Two Artisanal Cheese** 24
  Quince Paste, Hazelnut Crisp

- **Traditional Kaiserschmarrn (For Two)** 36
  Warm Strawberries, Strawberry Ice Cream

**ON THE SIDE +18**

- **Roasted Brussels Sprouts** – Shiro Miso, Furikake
- **Caramelized Rapini** – Tomato, Bagna Cauda
- **Fingerling Potatoes** – ‘Patatas Bravas’

**MARINE**

- **Sashimi Salad** 46
  Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu

- **Spicy Hamachi “Tirasito”** 33

- **Big Eye Tuna Tartare Cones** 32
  Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

- **Half Dozen Chilled Fin de Claire Oysters – France** 42
  Citrus Ponzu, Shiso Oil, Tapioca

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

**GRILLED, BROILED & ROASTED**

- **Grilled Organic Chicken Club** 28
  Applied Wood Smoking Bacon/ Comté/ Herb Aioli

- **Grilled Angus Beef Burger** 36
  Gruyère and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam

- **Honey Miso Broiled Black Cod** 59
  Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

- **Smoked Maple Leaf Farms Duck Breast** 52
  Jerusalem Artichoke, Pistachio Gremolata, Caramelized Comice Pears, Natural Jus

- **Grilled Iberico Pork Chop** 65
  Roasted Jerusalem Artichokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

- **Australian Black Angus New York Steak** 85
  Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

- **Grain Fed Australian Porterhouse (For Two)** 225
  Armagnac-Green Peppercorn Emulsion, Béarnaise, Aligot Potatoes, Garlic, Thyme

**Executive Chef, Greg Bess**

**Chef De Cuisine, Justin Katsuno**

*3 Course menu is not subject to any promotions and discounts*

*Prices are subject to prevailing goods and services tax and 10% service charge*