

First Course

Weiser Farm's Baby Beet Salad 28

Roasted Baby Beets, Pickled Beet Napoleon,
Hazelnuts, Citrus-Shallot Dressing

Burrata with Confit Kumquats 26

Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket

Warm Eggplant Salad 26

Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses

Holland Veal Filet Mignon Tartare 28

Smoked Mascarpone, Béarnaise, Shallots,
Grilled Sourdough, Smoked Sea Salt

Charcoal Grilled Spanish Octopus 32

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Tagliatelle with Black Truffles 45

Shaved Black Truffles, Parmesan

Hand-Made Agnolotti with Sweet Corn 29

First of the Season Sweet Corn, Sage,
Mascarpone, Parmigiano-Reggiano

Garganelli with Pork Ragu 29

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Main Course

Japanese Sea Bream "Laksa" 54

Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Crispy Scale Brittany Sea Bass 52

Razor Clams, Smoked Potato Purée,
Parsley Coulis, "Miso Sand"

Smoked Maple Leaf Farms Duck Breast 49

Seared Foie Gras, Brooks Cherries, Chanterelles,
Fennel, Toasted Farro, Plum-Cherry Reduction

Iberico Pork Chop 65

Shallot Purée, Caramelized Asparagus,
Black & Golden Garlic Confit, Horseradish

Grilled USDA Prime New York Sirloin Steak 92

Potato-Fontina Gratin, Miso-Mushroom Puree,
Brandy-Whole Grain Mustard Sauce, Chives

28 Day Dry-Aged Prime Côte de Boeuf for Two 195

Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme

Desserts

Calamansi & Vanilla Vacherin 24

Vanilla Ice Cream, Calamansi Sorbet,
Almond Crumble, Blueberries, Meringues

Salted Caramel Soufflé 24

Farmer's Market Fuji Apple Sorbet



Vegetarian items can be made vegan

Prices are subject to prevailing Goods and Services Tax and 10% service charge