

GREEN MARKET

Warm Eggplant Salad	32
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses	
Burrata with Marinated Brussels Sprouts	29
San Daniele Prosciutto, Wild Rocket, Toasted Almonds, Grain Mustard-Herb Vinaigrette	
Weiser Farm’s Baby Beet Salad	28
Pickled Beet & Goat Cheese Napoleon, Roasted Beets, Hazelnuts, Citrus-Shallot Dressing	

FLOUR & WATER

Rigatoni with Lamb Ragu	29/39
Fennel Seed, Swiss Chard, Garlic, Chili, Parmesan	
Squid Ink Garganelli with Spanner Crab	36/46
Mussels, Tomato Confit, Sea Beans, Bottarga, Chives	
Pappardelle with Venison Ragu	29/39
Pancetta, Garlic, Parmesan, Rosemary, Parsley	
Celery Root-Black Truffle Agnolotti	29/39
Black Truffle Butter, Parmesan, Mascarpone	

CHEF’S TASTING MENU AVAILABLE UPON REQUEST

SEA

Pan Roasted Brittany Monkfish	52
Bamboo Clams, Mussels, Fregola Sarda, Chorizo, Sweet Potato, Fennel Purée	
Japanese Sea Bream “Laksa”	54
Curried Coconut Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi	
Honey Miso Broiled Black Cod	58
Chilled Egg Noodles, Orange-Chili Dressing, Black Sesame Vinaigrette, Coriander	
‘Angry’ Live Maine Lobster	115
Kashmiri Chillies, Crispy Garlic, Scallions, Coriander, Fermented Black Beans	

ON THE SIDE

Roasted Brussels Sprouts – Shiro Miso, Furikake	16
Caramelized Rapini - Tomato, Bagna Càuda	
Fingerling Potatoes - ‘Patatas Bravas’	

PASTURE

“Kaya Toast”	34
Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche	
Seared Japanese A5 Wagyu Steak Salad	49
Bamboo Shoots, Myoga, Shiso Flowers, Ginko Nuts, Sansho Pepper, Kinome Aioli	
Fresh Oyster Trio (Half Dozen)	42
Royal, Majestic and Kumomoto Oysters, Calamansi Citrus Ponzu	
Seasonal Japanese Sashimi	48
Big Eye Tuna, Caviar, Hamachi, Ebi Shrimp, Hokkaido Scallop, Tosa Soy & Yuzu Gelée, Wasabi	
Hamachi “Tiradito”	34
Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili	
Big Eye Tuna Tartare Cones	32
Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago	
Kaluga Queen Caviar	150
Lemon Herb Blinis & Traditional Accompaniments	

LAND

Bacon Wrapped Brioche Stuffed Rabbit Loin	49
Chanterelle Mushrooms, Celery Root Purée, Toasted Farro, Apple-Rosemary Compote	
Dutch Milk-Fed Veal Chop	75
Shallot Purée, Caramelized Pumpkin, Chestnuts, Black & Golden Garlic Confit, Horseradish	
Colorado Lamb “Ribeye”	86
Caramelized Heirloom Carrots, Preserved Lemon, Tzatziki, Marcona Almonds, Parmesan Polenta	
New Zealand Venison Loin	62
Comice Pears, Beet Emulsion, Bacon, Fennel, Cabbage Gratin, Spiced Red Wine Reduction	
Grilled USDA Prime New York Sirloin Steak	85
Potato-Fontina Gratin, Miso-Mushroom Purée, Brandy-Whole Grain Mustard Sauce, Chives	
300 Day Grain Fed Angus Porterhouse for Two	195
Armagnac-Green Peppercorn Emulsion, Béarnaise, Aligot Potatoes, Garlic, Thyme	

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

Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess