

### 3 COURSE PRIX FIXE 59\$

#### FIRST

**Burrata with Confit Kumquats**  
Crispy San Daniele Prosciutto, Sicilian Pistachios

**Chilled Fin de Claire Oysters – France (3 pc)**  
Citrus Ponzu, Shiso Oil, Tapioca

**Weiser Farm's Baby Beet Salad**  
Pickled Beet & Goat Cheese Napoleon,  
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

**Chicken 'Laksa' Spring Roll**  
Calamansi, Chili Padi, Laksa Leaf

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

**Cassoulet of "Trippa ala Romana"**  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

**Agnolotti with Porcini Mushrooms**  
Parmigiano-Reggiano

#### SECOND

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

**Miso Broiled Ora King Salmon**  
Japanese Pickles, Hijiki Seaweed Rice, Ikura

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

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

**Grilled Iberico Pork Pressa**  
Shallot Marmalade, Fuji Apples, Allspice

#### DESSERT

**Coconut Panna Cotta**  
Mango, Passion Fruit, Caramelized Almonds

#### LAND & SEA

**Spicy Hamachi "Tiradito"** +10  
Cucumber-Jackfruit Relish, 'Leche De Tigre',  
Hass Avocados, Black Sesame Vinaigrette

**"Kaya Toast" Foie Gras Terrine** +10  
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

**Orecchiette with Pork Ragù** +8  
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**Sashimi Salad** +12  
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,  
Myoga, Ikura, Shiso, Citrus Ponzu

**Kaluga Queen Caviar** +135  
Lemon Herb Blinis & Traditional Accompaniments

#### GRILLED, BROILED & ROASTED

**Honey Miso Broiled Black Cod** +22  
Hijiki Rice, House Made Japanese Pickles, Ikura,  
Wasabi, Chives, Sesame

**Grilled Iberico Pork Chop** +25  
Roasted Jerusalem Artichokes, Whisky-Glazed Pears,  
Fennel, Pistachio-Orange Gremolata

**Prime New York Striploin** +45  
Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

**Rangers Valley Black Onyx Porterhouse 1Kg** +75 each  
Armagnac-Green Peppercorn Emulsion,  
Béarnaise, Potato Puree, Garlic, Thyme

#### DESSERT & CHEESE

**Tarte au Chocolat** +10  
Chocolate Frangelico Ice Cream, Gianduja Cremeux,  
Cacao Tuile, Hazelnuts

**Selection of Two Artisanal Cheese** +10  
Quince Paste, Walnut Crisps

**Traditional Kaiserschmarrn (For Two)** +10 each  
Warm Strawberries, Strawberry Ice Cream

#### ON THE SIDE +18

**Roasted Brussels Sprouts** – Shiro Miso, Furikake  
**Caramelized Rapini** - Tomato, Bagna Càuda  
**Fingerling Potatoes** - 'Patatas Bravas'

*Executive Chef, Greg Bess*  
*Chef De Cuisine, Justin Katsuno*