

GREEN MARKET

- Weiser Farm's Baby Beet Salad** 28
Pickled Beet & Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing
- Burrata with Marinated Brussels Sprouts** 29
San Daniele Prosciutto, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette
- Fig and Artichoke Salad** 28
Humboldt Fog Goat Cheese, Pistachios, Orange,
Petite Rocket, Basil Oil, Old Balsamic

FLOUR & WATER

- White Truffle Tagliatelle** 115
First of the Season Alba White Truffles, Parmesan
- Pappardelle with Chanterelle Mushrooms** 26/36
Tomato Confit, Petite Rocket, Shallot, Parsley, Pecorino
- Ricotta Gnocchi with Venison Ragu** 29/39
Smokey Bacon, Bittersweet Chocolate, Allspice,
Parmesan, Rosemary, Parsley
- Handmade Pumpkin Agnolotti** 26/36
Parmesan, Mascarpone, Pine Nuts, Rosemary,
Sage, Brown Butter
- Rigatoni "Trippa ala Romana"** 29/39
Spicy Tomato Braised Tripe, House Made Ricotta,
Mint, Parsley, Parmesan

PASTURE

- "Kaya Toast"** 34
Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Toasted Brioche
- Holland Veal Filet Mignon Tartare** 28
Smoked Mascarpone, Béarnaise,
Grilled Sourdough, Smoked Sea Salt

MARINE

- Bouchot Mussels Marinere** 32
White Wine, Lemon, Shallots, Parsley, Tarragon,
Grilled Baguette, Sauce Bearnaise
- "Chirashi" Sushi from Tsukiji Market** 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

CHEF'S TASTING MENU AVAILABLE UPON REQUEST

SEA

- Crispy Scale Black Sea Bass** 48
Bamboo Clams, Smoked Potato Purée, "Miso Sand",
Garlic, Wild Oregano, Parsley, Lemon
- 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 Chilies, Crispy Garlic, Scallions,
Coriander, Fermented Black Beans

ON THE SIDE

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

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

LAND

- New Zealand Venison Loin** 62
Comice Pears, Beet Emulsion, Bacon, Fennel,
Red Cabbage Gratin, Spiced Red Wine Reduction
- Smoked Maple Leaf Farms Duck Breast** 49
Bacon Confit, Toasted Farro, Celery Root Purée,
Chanterelle Mushrooms, Apple-Rosemary Compote
- Colorado Lamb "Ribeye"** 86
Caramelized Heirloom Carrots, Eggplant Caviar,
Tzatziki, Marcona Almonds, Parmesan Polenta
- Dutch Milk-Fed Veal Chop** 75
Shallot Purée, Caramelized Pumpkin, Chestnuts,
Black & Golden Garlic Confit, Horseradish
- Grilled USDA Prime New York Sirloin Steak** 85
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

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