

First Course

Weiser Farm's Baby Beet Salad 28

Pickled Beet and 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

Holland Veal Filet Mignon Tartare 28

Smoked Mascarpone, Béarnaise,
Grilled Sourdough, Smoked Sea Salt

Big Eye Tuna Tartare Cones 32

Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

Handmade Pumpkin Agnolotti 26

Parmesan, Mascarpone, Pine Nuts, Rosemary,
Sage, Brown Butter

Rigatoni "Trippa ala Romana" 29

Spicy Tomato Braised Tripe, House Made Ricotta,
Mint, Parsley, Parmesan

Main Course

New Zealand Venison Loin 62

Comice Pears, Beet Emulsion, Bacon, Fennel,
Red Cabbage Gratin, Spiced Red Wine Reduction

Pan Seared Snapper "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

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, 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

Dessert

Calamansi-Vanilla Vacherin 24

Vanilla Ice Cream, Calamansi Sherbet,
Almond Crumble, Blueberries, Meringue

Salted Caramel Soufflé 24

Farmer's Market Fuji Apple Sorbet