

TO BEGIN

Big Eye Tuna Tartare Cones	32
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Burrata with Marinated Brussels Sprouts	29
San Daniele Prosciutto, Wild Rocket, Toasted Almonds, Grain Mustard-Herb Vinaigrette	
Baby Beet and Goat Cheese Salad	26
Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil	
Spicy Hamachi 'Tiradito'	34
Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette	
Royal Oysters on the Half Shell	42
Half Dozen Oysters, Calamansi Citrus Ponzu	
Kaluga Queen Caviar	150
Lemon Herb Blinis & Traditional Accompaniments	

ENTRÉE SALADS

Maine Lobster Cobb	44
Avocado, Tomatoes, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon, Egg White "Caviar"	
Bincho Grilled Salmon Salad	29
Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili	
Sashimi Salad	46
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
Grilled Mediterranean Prawns	36
Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs	

ON THE SIDE 16

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

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

FLOUR & WATER

Handmade Pumpkin Agnolotti	26
Parmesan, Mascarpone, Pine Nuts, Rosemary, Sage, Brown Butter	
Spaghetti "Trippa ala Romana"	29
Spicy Tomato Braised Tripe Ricotta, Mint, Parsley, Pecorino	
Squid Ink Garganelli with Maine Lobster	36
Smoked Tomato Confit, Bottarga, Rocket, Toasted Garlic, Parsley, Chili	
Pappardelle with Veal Ragu	29
Porcini Mushrooms, San Daniele Prosciutto, Parmesan, Parsley	
Grilled Organic Chicken Club	28
House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli	
K. B. L. T.	32
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	

SANDWICHES

LAND & SEA

Soft Omelet with Wild Mushrooms	28
Gruyere, Fingerling Potatoes, Rosemary, Petite Arugula Salad	
Honey Miso Broiled Black Cod	58
Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander	
Pan Roasted Organic Chicken	42
Yukon Gold Potato Puree, Wild Mushrooms, Natural Chicken Jus with Thyme	
Grilled Iberico Pork Chop	45
Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin	
Dutch Milk-Fed Veal Chop	75
Smoky Shallot Purée, Caramelized Rapini, Tomato, Bagna Càuda, Black & Golden Garlic Confit	
Grilled USDA Prime New York Sirloin	65
Kohlrabi Salad, Greek Yogurt, Sumac, Mint, Watercress, Moroccan Chermoula	

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