

T O S T A R T

Artisanal Bread Board

Vermont Creamery Cultured Butter | Fleur de Sel 14

Crispy Jidori Chicken Wings

Toasted Chilies | Garlic | Micro Cilantro 21

American Wagyu Beef Sliders

Caramelized Onions | Swiss Cheese | Truffle Aioli* 22

Soy Glazed Wagyu Beef Skewers

Korean Style Pickles | Crispy Garlic* 24

F R O M T H E S E A

Maine Lobster & Gulf Shrimp "Louis Cocktail"

Horseradish Panna Cotta | Herb Remoulade* 41

Chilled Gulf Shrimp

Horseradish Cocktail Sauce | Lemon 38

Oysters on the Half Shell

Chef's Daily Selection | Champagne Mignonette*

30 Half Dz | 60 Full Dz

or

Citrus Ponzu | Hokkaido Uni | Keluga Caviar*

50 Half Dz | 100 Full Dz

Caviar Service

Traditional Accompaniments*

Keluga | China 125 - 1 oz or Golden Osetra | Israel 175 - 1 oz

Shellfish Plateau

Chef's Daily Selection*

Half Plateau (2-4 ppl) 175 or Full Plateau (6-8 ppl) 315

House Made Rigatoni Pasta

Poached Maine Lobster | Blistered Tomatoes | Saffron

Calabrian Chili | Market Basil 45

F R O M T H E L A N D

American Wagyu Beef Sashimi

Tosa Vinagrette | Shaved Cucumber | Spicy Radish* 32

Hand Cut Prime Steak Tartare

Herb Aioli | Egg Yolk Jam | Toasted Baguette* 31

Crispy Berkshire Pork Belly

Blood Orange | Maple Bourbon Gastrique | Hoisin

Coriander Blossoms 34

F R O M T H E G A R D E N

Butter Lettuce Salad

Point Reyes Blue Cheese | Avocado | Cherry Tomatoes

Champagne Herb Dressing 24

Iceberg Lettuce "Wedge"

Smoked Bacon | Hard Boiled Egg | Brioche Croutons

Buttermilk Blue Cheese Dressing* 29

Spring Rhubarb & Burrata Cheese

Prosciutto di Parma | Endive | Rocket Arugula

Aged Balsamic* 31

Babe Farms Fava Bean Salad

Baby Artichokes | Pecorino Cheese | Cherry Tomatoes

Mint | Marjoram | Micro Basil 26

Austrian White Asparagus Salad

Meyer Lemon Sabayon | Spring Vegetables | Watercress 31

Austrian White Asparagus Soup

Alaskan King Crab | Preserved Lemon | Chives | Chive Oil

Garlic Blossoms 31

T H E C U T S

PRIME BEEF

Filet Mignon

8 oz 85

WET AGED | WASHINGTON*

Bone In Rib Chop

20 oz 120

WET AGED | ILLINOIS*

Bone In New York

20 oz 105

WET AGED | ILLINOIS*

New York

14 oz 91

35 DAY DRY AGED | NEBRASKA*

AMERICAN WAGYU

Eye of Rib Eye

9 oz 98 | 35 each addtl 2 oz

SNAKE RIVER FARMS | IDAHO*

Filet Mignon

6 oz 98 | 35 each addtl 2 oz

SNAKE RIVER FARMS | IDAHO*

Bone In New York

40 oz 325

SNAKE RIVER FARMS | IDAHO*

Dry Aged Tomahawk

40 oz 425

SNAKE RIVER FARMS | IDAHO*

AUSTRALIAN WAGYU

New York

8 oz 105 | 45 each addtl 2 oz

STONE AXE | AUSTRALIA*

Rib Eye

12 oz 125 | 45 each addtl 2 oz

STONE AXE | AUSTRALIA*

Tomahawk

40 oz 425

STONE AXE | AUSTRALIA*

JAPANESE WAGYU

New York

6 oz 300 | 100 each addtl 2 oz

CHATEAU UENAE | PRIVATE RESERVE

"SNOW BEEF"

HOKKAIDO PREFECTURE | JAPAN*

Japanese Beef Burger

Cheddar Cheese | White Onion

Tomato | French Fries 65

HOKKAIDO PREFECTURE | JAPAN*

E N T R É E S

2 # Whole Maine Lobster

Black Truffle Emulsion 155

Sauteed Dover Sole

Preserved Lemon | Parsley | Meuniere Sauce 95

Mediterranean Loup De Mer

Green Garlic Pesto | Garlic Blossoms 52

Pan Roasted Half Jidori Chicken

Haricot Vert | Oregon Morels | Chicken Jus 48

Double Cut Colorado Lamb Rack

Cucumber Tzatziki | Sumac | Za'atar* 78

Kurobuta Pork Chop

Wild Oregon Morel Mushrooms* 68

A D D T O T H E C U T S

Point Reyes Blue Cheese 8 | Fried Organic Egg* 8

Caramelized Onions 10 | Wild Field Mushrooms 12

Roasted Bone Marrow 14

M A R K E T S I D E S

Yukon Gold Potato Puree | Parsley 14

Hand Cut French Fries | Old Bay Bearnaise* 14

Creamed Spinach | Fried Organic Egg* 16

Baby Spinach | Garlic | Extra Virgin Olive Oil 16

Crispy Tempura Onion Rings | Horseradish Cream 18

Brussels Sprouts | Hazelnuts | Dates | Smoked Bacon 18

English Peas | Snap Peas | Wilted Spring Onions | Mint 21

Cavatappi Pasta "Mac & Cheese" | Hook's Cheddar 22

Kung Pao Cauliflower | Chilies | Scallions | Peanuts 22

Wild Field Mushrooms | Shishito Peppers | Mirin 24

Austrian White Asparagus | Hollandaise Sauce 28

S A U C E S 4

Armagnac Peppercorn | Bearnaise*

Spicy Red Chimichurri | Argentinean Chimichurri

Horseradish Cream | Red Wine Bordelaise

Housemade Steak

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions