



Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

CALAMARI FRITTI...29

Wasabi Aioli

PEAR & CARAMELIZED ONION TART...29

Goat Cheese Mousse / Black Garlic Molasses

ESCARGOT BOURGUIGNONNE ...28

Garlic-Parsley Butter / Crostini / Pernod

HEIRLOOM BEET SALAD...18

Candied Walnuts / Orange Vinaigrette

SALMON TARTARE...27

Passion Fruit Vinaigrette / Tobiko

OSETRA CAVIAR...199

Blinis / Crème Fraiche

Main Courses

WILD ICELANDIC COD...60

Dill-Clams Cream Sauce / English Peas

MAPLE LEAF FARMS DUCK BREAST...59

Mini Duck Pithivier / Sour Cherry Sauce

PAN SEARED BRANZINO...70

Fennel-Celery Salad / Mojo Verde

***RACK OF LAMB...72**

Roasted Potatoes / Seasonal Vegetables

WILD MUSHROOMS RAVIOLI...45

Black Truffle Cream Sauce

***NY STEAK AU POIVRE...65**

Seasonal Vegetables / Cognac-Black Pepper Sauce

BUTTER POACHED LOBSTER...70

Asparagus / Osetra Caviar / Lobster Sauce

PORK TENDERLOIN...50

Cauliflower Purée / Apple-Dijon Compote
Peppercorn Sauce

SPAGHETTINI ALLA CARBONARA...42

Egg Yolk / Pancetta / Parmesan

ROASTED PRIME RIB (FRI-SAT ONLY) ...70

Seasonal Vegetables / Roasted Potatoes

Desserts

ARTISANAL CHEESE PLATE...27

Chef's Selection of Artisanal Cheeses

PINEAPPLE TART TATIN...20

Salted Caramel Ice Cream

MADAGASCAR VANILLA CREME BRULEE...19

Vanilla Custard

CHOCOLATE SOUFFLE...22

Vanilla Ice Cream / Crèmeux

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, AND IT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$180 / Wine Pairing \$130

Special Reserve Wine Pairing \$350

First Course

CHERRY FOIE GRAS

Black Garlic Brioche Crumbs / Carrot Chutney Gel

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Sherry, Andalucía, Spain, NV

Taylor Fladgate 30-year-Old Tawny Port, Portugal

Second Course

SPAGHETTINI ALLA CARBONARA

Egg Yolk / Pancetta / Parmesan

Laurent Perrier, "La Cuvée," Brut, Champagne, France, NV

Billecart-Salmon, Brut Réserve, Champagne, France, NV

Third Course

SKULL ISLAND PRAWNS

Lemon Risotto / White Wine Garlic Sauce

Chardonnay: Hartford Family Winery, "Hartford Court," Russian River, 2023

Chardonnay: Jean Marc Brocard, "Bougros," Chablis Grand Cru, Burgundy, France, 2019

Fourth Course

***VENISON LOIN**

Pea Purée / Black Peppercorn Jam / Vidalia Onion

Cabernet Sauvignon: Brassfield Estate Winery, North Coast, California, 2021

Château de Beaucastel, Châteauneuf-du-Pape, Rhone, France, 2022

Fifth Course

CHOCOLATE SOUFFLE

Vanilla Ice Cream

Aguila, Sieur d'Arque Brut Rosé, Crémant de Limoux, AOC, France, NV

Billecart-Salmon, Brut Rosé, Champagne, France, NV

Executive Chef: Carlos Leon

Sommelier: Stephen Elhafdi

General Manager: David Saavedra