

ICED & CHILLED....

- Half Dozen Oysters Three East & Three West Coast, Pink Peppercorn-Apple Mignonette* 26
- Chilled Maine Lobster & Gulf Shrimp Cocktail, Lemon-Herb Aioli, Horseradish 46
- 1 oz. Kaluga Caviar, Crème Fraiche, Traditional Accompaniments, Toasted Brioche 135

SEASONAL SEAFOOD TOWER			
<i>Poached Gulf Shrimp, Maine Lobster, Green Lipped Mussels, East & West Coast Oyster, Seasonal Poké, King Crab Legs</i>			
<i>Cocktail Sauce, Apple Mignonette, Drawn Butter, Salsa Verde, Lemon Aioli</i>			
Two Tier	130	Three Tier	215

BEGINNINGS

- Artisanal Housemade Bread, Cultured Butter, Sea Salt 12
- Smoked Salmon Pizza, Dill Cream, Red Onion, Salmon Pearls 39 with Kaluga Sturgeon Caviar 75
- Market Greens, Cara Cara Orange, Fennel, Fresh Goat Cheese, Spiced Marcona Almonds, Sherry Vinaigrette 19
- Prosciutto di Parma, Buratta Cheese, Heirloom Melon, Honey-Lime Vinaigrette, Aged Balsamic 26
- Chilled Zucchini Soup, Poached Shrimp, Cucumber, Sungold Cherry Tomatoes, Daikon Radish 19
- Insalate Caprese, Beefsteak Tomatoes, Mozzarella di Bufala, Basil, Rainieri Olive Oil 26
- Lobster Salad, Haricot Vert, Cherry Tomatoes, Genovese Basil, Espelette Pepper, Tarragon Dressing 38
- Big Eye Tuna Tartare, Avocado, Yuzu Ponzu, Marinated Cucumber, Nori Rice Crisp* 31

HOUSE MADE PASTAS

- Spaghettini Pomodoro, Extra Virgin Olive Oil, Parmigiano Reggiano, Genovese Basil 29
- Lobster ‘Fra Diavolo’, Linguine, King Crab, Thai Basil, Spicy Pomodoro, Calabrian Breadcrumbs 48
- Sweet White Corn Agnolotti, Thyme Butter, Parmigiano Reggiano 32
- House Made Campanelle, Slow-Braised Pork Ragu, Ricotta Salata, Rosemary 38
- Papardelle Bolognese, Beef and Lamb Ragu, Pecorino Sardo 36

LAND & SEA

- Steamed Wild Alaskan Halibut, Snap Peas, Lotus Root, Chile-Soy Glaze, Jasmine Rice 49
- Organic Salmon, Chermoula, Marinated Summer Squash, Pine Nuts, Mint 48
- Roasted Half Jidori Chicken, Wild Mushrooms, Anson Mills Polenta, Natural Jus 42
- Veal ‘Wiener Schnitzel’, Marinated Cucumbers, Fingerling Potato Salad, Baby Arugula 52
- Colorado Lamb Rack, Vadouvan Spice, Eggplant Curry, Cucumber-Mint Salad, Tamarind Sauce* 65

GRILLED OVER WHITE OAK AND CHARCOAL

ACCOMPANIED BY FARMER’S MARKET VEGETABLES, CIPOLLINI ‘AGRODOLCE’, AND ARMAGNAC-PEPPERCORN SAUCE

- Wagyu Ribeye Snake River Farms Gold Label 8oz 80
- Filet Mignon ‘RR’ Ranch Prime 8oz 68
- NY Strip Steak ‘RR’ Ranch Prime 12 oz 61

‘COTE DE BOEUF’ BONE-IN RIB STEAK 30 DAY DRY-AGE 32OZ 160			
<i>Potatoes Aligote, Mustard-Peppercorn Jus, Bearnaise Sauce</i>			
<i>Add Half Maine Lobster 35</i>			

FROM THE MARKET

- Roasted Baby Carrots, Chermoula, Dill Yogurt 11
- Pan Roasted Wild Mushrooms, Parmigiano-Reggiano 15
- Di Ciccio Broccolini, Garlic, Calabrian Bread Crumbs 14
- Anson Mills Polenta, Olive Oil, Cracked Pepper 13
- Potatoes ‘Aligote’ 16



**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions*