

ICED & CHILLED....

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

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

BEGINNINGS

Artisanal Housemade Bread, Cultured Butter, Sea Salt  
Smoked Salmon Pizza, Dill Cream, Red Onion, Salmon Pearls   with Kaluga Sturgeon Caviar  
Market Greens, Cara Cara Orange, Fennel, Fresh Goat Cheese, Spiced Marcona Almonds, Sherry Vinaigrette  
Prosciutto di Parma, Buratta Cheese, D’Anjou Pear, Honey-Lime Vinaigrette, Aged Balsamic  
Asparagus Soup, Focaccia Croutons, Parmesan Cream  
Baby Beet Salad, Toasted Bucheron Goat Cheese, Wild Huckleberries, Petite Sorrel  
Big Eye Tuna Tartare, Avocado, Yuzu Ponzu, Marinated Cucumber, Nori Rice Crisp\*

HOUSE MADE PASTAS

Spaghettini Pomodoro, Extra Virgin Olive Oil, Parmigiano Reggiano, Genovese Basil  
Lobster ‘Fra Diavolo’, Linguine, King Crab, Thai Basil, Spicy Pomodoro, Calabrian Breadcrumbs  
House Made Campanelle, Spicy Lamb Sausage, Peas, Fiore Sardo, Fennel Pollen  
English Pea Agnolotti, Marjoram Butter, Parmigiano Reggiano  
Papardelle Bolognese, Beef and Lamb Ragu, Pecorino Sardo

LAND & SEA

Steamed Wild Alaskan Halibut, Snap Peas, Lotus Root, Chile-Soy Glaze, Jasmine Rice  
Miso Marinated Salmon, English Pea Puree, Shitake Mushrooms, Tokyo Turnips, Yuzu Butter  
Roasted Half Jidori Chicken, Wild Mushrooms, Anson Mills Polenta, Natural Jus  
Veal ‘Wiener Schnitzel’, Marinated Cucumbers, Fingerling Potato Salad, Baby Arugula  
Colorado Lamb Rack, Vadouvan Spice, Eggplant Curry, Cucumber-Mint Salad, Tamarind Sauce\*

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  
Filet Mignon   ‘RR’ Ranch Prime   8oz  
NY Strip Steak   ‘RR’ Ranch Prime   12 oz

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

FROM THE MARKET

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



*\*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*