

T O S T A R T

- Artisanal House Baked Bread Board
Vermont Creamery Cultured Butter with 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 Pickled Cucumbers | Crispy Garlic* 24

F R O M T H E S E A

- Chef’s Daily Sashimi Trio
Big Eye Tuna | King Salmon | Japanese Hamachi
Daikon Salad | Citrus Ponzu* 55
- Hawaiian Tuna Poke
Hijiki Seaweed | Maui Onion | Sesame | Toasted Nori* 38
- Tempura Blue Prawns
Wasabi Aioli | Scallion | Micro Cilantro* 48
- Poached Gulf Shrimp
Cocktail Sauce | Lemon 36
- Chilled Oysters
Chef’s Daily Selection | Champagne Mignonette*
30 Half Dz | 60 Full Dz
- Caviar
Traditional Accompaniments*
Keluga | China 150 - 1 oz or Golden Osetra | Israel 175 - 1 oz
- Shellfish Plateau
Chef’s Daily Selection*
Half Plateau (2-4 ppl) 175 | Full Plateau (6-8 ppl) 315

F R O M T H E L A N D

- American Wagyu Beef Sashimi
Tosa Vinagrette | Shaved Cucumber | Spicy Radish* 34
- Hand Cut Prime Steak Tartare
Herb Aioli | Egg Yolk Jam | Toasted Baguette* 38
- Prime Filet Mignon Carpaccio
Truffle Hollandaise | Celery Hearts | Parmesan Cheese
Shaved Black Truffles* 65
- Braised Marcho Farm’s Veal Tongue
Shelling Beans | Baby Artichokes | Salsa Verde 31
- Maple Glazed Berkshire Pork Belly
Roasted Plums | Watercress | Quinoa Granola 32

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

- Butter Lettuce Salad
Point Reyes Blue Cheese | Avocado
Champagne Herb Dressing 24
- Little Gem Lettuce Caesar Salad
Parmesan Garlic Dressing | White Anchovy
Cherry Tomato Crostini* 26
- Iceberg Lettuce “Wedge”
Smoked Bacon | Hard Boiled Egg | Croutons
Buttermilk Blue Cheese Dressing* 29
- Weiser Farms Sugar Queen Melon
Prosciutto di Parma | Burrata Cheese | Baby Basil
Urfa Pepper | Extra Virgin Olive Oil* 31

T H E C U T S

PRIME BEEF	AMERICAN WAGYU	AUSTRALIAN WAGYU	JAPANESE WAGYU
Filet Mignon 8 oz 91 21 DAYWET AGED ILLINOIS*	Eye of Rib Eye 9 oz 98 35 each addtl 2 oz SNAKE RIVER FARMS IDAHO*	New York 8 oz 105 45 each addtl 2 oz WESTHOLME AUSTRALIA*	New York 6 oz 360 120 each addtl 2 oz FULL TAJIMA BLOODLINE TRUE KOBE BEEF HYOGO PREFECTURE JAPAN*
Bone In Rib Chop 20 oz 120 21 DAY WET AGED ILLINOIS*	Filet Mignon 6 oz 98 35 each addtl 2 oz SNAKE RIVER FARMS IDAHO*	Rib Eye 9 oz 120 45 each addtl 2 oz STONE AXE AUSTRALIA*	Japanese Beef Burger Cheddar Cheese White Onion Tomato French Fries 65 HOKKAIDO PREFECTURE JAPAN*
Bone In New York 20 oz 105 21 DAY WET AGED ILLINOIS*	Bone In New York 40 oz 375 SNAKE RIVER FARMS IDAHO*	Tomahawk 48 oz 425 STONE AXE AUSTRALIA*	
New York 14 oz 91 35 DAY DRY AGED NEBRASKA*	Porterhouse 32 oz 325 SNAKE RIVER FARMS IDAHO*		

E N T R É E S

- 2 # Whole Maine Lobster
Black Truffle Emulsion 175
- European Dover Sole
Brown Butter | Parsley | Meuniere Sauce 95
- Wild Scottish Salmon
Black Bean | Shiitake | Scallion Salad 45
- Roasted Durham Ranch Poussin
Summer Vegetables | Herb Beurre Blanc 45
- Double Cut Colorado Lamb Rack
Cucumber Tzatziki | Sumac | Za'atar* 75
- Kurobuta Pork Chop
Pickled Mustard Seeds | Apricot Mostarda* 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 | Shaved Black Truffles 35

M A R K E T S I D E S

- Hand Cut French Fries | Old Bay Bearnaise* 14
- Yukon Gold Potato Puree | Parsley 14
- Creamed Spinach | Fried Organic Egg* 16
- Tempura Onion Rings | Horseradish Cream 16
- Cavatappi Pasta “Mac & Cheese” | Cheddar 18
- Creamed Brentwood White Corn | Black Truffles 21
- Wild Field Mushrooms | Shishito Peppers | Mirin 21
- Kung Pao Cauliflower | Chilies | Scallions | Peanuts 21
- Roasted Zucchini | Calabrian Chili Butter | Mint 22

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