Half Dozen Oysters Three East & Three West Coast, Pink Peppercorn-Apple Mignonette* 34

Chilled Maine Lobster & Gulf Shrimp Cocktail, Lemon-Herb Aioli, Horseradish 54

1 oz. Kaluga Caviar, Crème Fraiche, Traditional Accompaniments, Toasted Brioche* 145

Seafood Tower, Chilled Maine Lobster, Poached Gulf Shrimp,
East & West Coast Oysters, Salmon Poke, Alaskan King Crab Legs

Two Tier 155 | Three Tier 265

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Wolfgang's Original Spago Bread Board, Cultured Butter, Sea Salt, Muhammara 16

Big Eye Tuna & Hamachi "Chirashi Box," Salmon Pearls, Santa Barbara Uni, Yuzu-Jalapeno Gel* 38

Maryland Blue Crab Cakes, Basil Pesto Aioli, Tomato-Red Pepper Relish, Micro Basil 36

House Smoked Salmon Pizza, Dill Cream, Shaved Red Onion, Kaluga Sturgeon Caviar* 85

Black Perigord Truffle Pizza, Fingerling Potatoes, Fior di Latte, Fresh Mozzarella 85

Weiser Farm Red Beet Napoleon, Goat Cheese, Toasted Hazelnuts, Citrus Balsamic Vinaigrette 26

Little Gem Lettuce, Oven Dried Cherry Tomatoes, Taggiasca Olives, Creamy Pecorino-Herb Dressing 24

Mediterranean Octopus, Garbanzo Beans, Roasted Carrots, Confit Tomatoes, Moroccan Chermoula 34

Poached Bartlett Pear, Prosciutto di Parma, Mozzarella di Bufala, Rocket Arugula, Aged Balsamic 28

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Hand-Cut Fettuccine Pasta, Wild Field Mushrooms, Balsamic Glazed Shallots 38

House-Made Campanelle, Spicy Lamb Sausage, Snow Peas, Fennel Pollen 44

Roasted Butternut Squash Agnolotti, Brown Butter, Toasted Hazelnuts, Crispy Sage 39

Pan Seared Maine Diver Scallops, Roasted Cauliflower, Golden Raisins, Lemon, Capers, Toasted Almonds 56

Steamed Ora King Salmon, Baby Bok Choy, Lotus Root, Snow Peas, Chili Oil, Jasmine Rice 51

Pan Roasted Half Jidori Chicken, Wild Mushrooms, Goat Cheese, Pomme Puree, Rosemary 49

Colorado Lamb Chops, Vadouvan Spice, Eggplant Curry, Cucumber-Mint Salad, Tamarind Sauce* 92

Veal 'Wiener Schnitzel, Marinated Cucumbers, Fingerling Potato Salad, Baby Arugula 72

American Wagyu Eye of Ribeye, Roasted Baby Carrots, Honey Glazed Turnips, Chimichurri* 94

Prime Filet Mignon, Haricot Vert, Chanterelles, Potato & Gruyere Terrine, Bordelaise Sauce* 88

Prime Aged 'Cote de Boeuf' For Two, Pommes Aligoté, Broccolini, Armagnac Green Peppercorn Sauce* 175

Spago BY WOLFGANG PUCK

Executive Chef | Matthew Broeze

General Manager | Roberto Garcia

**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*