



— DAILY CAVIAR SELECTION —

Amur Imperial 115

Crème Fraîche, Pomme Rôsti & Pickled Pearl Onion

————— *First Impressions* —————

Spring Harvest Salad 19

Blood Orange, Castelvetrano Olives,
Candied Pecans & White Balsamic

*Wagyu Tartare** 24

Black Garlic Aioli, Quail Egg & Gaufrette Potato

Burrata & Melon 21

Pickled Carrots, Cucumber & Frisée

*Violet Haloed Hamachi Crudo** 24

Lemongrass-Coconut Milk, Finger Limes & Squid Ink Tapioca

Foie Gras Torchon 35

Apricot Mostarda & Port-Balsamic Reduction

————— *SERVED WARM* —————

*Hokkaido Scallops** 30

Miso-Carrot Purée, Bacon Lardon & Fennel Pollen Vinaigrette

Spanish Octopus 28

Nduja-Roasted Red Pepper Purée, Fingerlings & Romanesco

*Lobster Fettucini Nero** 32

Butter Poached Lobster & Brandy-Cream Sauce

*Farm Egg Raviolo** 22

Morel Mushrooms, Herbed Ricotta & Guanciale

Soft Shell Crab 30

English Pea Purée & Ramps

————— *Entrées* —————

Spring Cassoulet 30

Lemon-Herb Gremolata & Cured Egg Yolk

*Pekin Duck Breast** 54

Belgian Endive, Confit Beech Mushrooms & Pickled Gooseberry

*Dover Sole Grenobloise** 50

Carnival Cauliflower, Brown Butter & Capers

*Australian Rack of Lamb** 62

Pearl Cous Cous, Zucchini & Chermoula

*Scottish Ocean Trout** 42

Morels, Rhubarb & Rosé Sabayon

*Linz Heritage Filet Mignon** 68

Seared Foie Gras, Brioche & Bordelaise

*Brioche-Crusted Alaskan Halibut** 49

Asparagus, Herbed Farro & Mustard Beurre Blanc

Milk Fed Veal Tenderloin 60

Sweetbreads, Parmesan Polenta & White Asparagus

Charles Kreiser
Executive Chef

Erin Claire
General Manager

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.