

Amur Imperial Caviar

Crème Fraîche, Pomme Rôsti & Pickled Pearl Onion | 115

SPRING HARVEST SALAD

Blood Orange, Castelvetrano Olives,
Candied Pecans & White Balsamic | 19

BURRATA & MELON

Pickled Carrots, Cucumber & Frisée | 21

WAGYU TARTARE*

Black Garlic Aioli, Quail Egg & Gaufrette Potato | 24

VIOLET HALOED HAMACHI CRUDO*

Lemongrass-Coconut Milk, Finger Limes &
Squid Ink Tapioca | 24

FOIE GRAS TORCHON

Apricot Mostarda & Port-Balsamic Reduction | 35

HOKKAIDO SCALLOPS*

Miso-Carrot Purée, Bacon Lardon &
Fennel Pollen Vinaigrette | 30

LOBSTER FETTUCINI NERO*

Butter Poached Lobster & Brandy-Cream Sauce | 32

SPANISH OCTOPUS

Nduja-Roasted Red Pepper Purée, Fingerlings &
Romanesco | 34

FARM EGG RAVIOLO*

Morel Mushrooms, Herbed Ricotta & Guanciale | 22

SOFT SHELL CRAB*

English Pea Purée & Ramps | 30

SPRING CASSOULET Lemon-Herb Gremolata & Cured Egg Yolk.....	30
DOVER SOLE GRENOBLOISE* Carnival Cauliflower, Brown Butter & Capers	50
SCOTTISH OCEAN TROUT* Morels, Rhubarb & Rosé Sabayon.....	42
BRIOCHE-CRUSTED ALASKAN HALIBUT* Asparagus, Herbed Farro & Mustard Beurre Blanc...	49
PEKIN DUCK BREAST* Belgian Endive, Confit Beech Mushrooms & Pickled Gooseberry.....	54
AUSTRALIAN RACK OF LAMB* Pearl Cous Cous, Zucchini & Chermoula	62
LINZ HERITAGE FILET MIGNON* Seared Foie Gras, Brioche & Bordelaise.....	68
MILK FED VEAL TENDERLOIN Sweetbreads, Parmesan Polenta & White Asparagus	60

ERIN CLAIRE General Manager • **CHARLES KREISER** Executive Chef

**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.*