

## RAW & CHILLED

Jumbo Oishii Shrimp Cocktail  
*charred jalapeño aioli / cocktail sauce*  
27

Pacific & Atlantic Oysters\*  
*half dozen / seasonal mignonette / cocktail sauce*  
26

Crab "Louie" Cocktail  
*avocado purée / smoked trout roe / bibb lettuces*  
32

Crudo Tasting  
*chef's selection of fresh fish /  
sashimi style / seasonal garnitures*  
40

Wagyu Beef Tartare  
*lemon / basil / pinenuts /  
capers / warm ciabatta*  
29

## HARLØ CAVIAR BITES 18

Caviar Taco\*  
*crispy potato / hamachi / chive*

Caviar Latkes  
*french onion cream / smoked salmon*

Caviar Deviled Egg\*  
*espelette / foraged flowers*

Harlø Caviar Bite Trio  
50

## PETROSSIAN CAVIAR SERVICE

*served with malt vinegar gaufrettes /  
blinis / smoked salmon / potato latkes*

Royal Ossetra	Kaluga
1oz	1oz
225	175

Caviar Duo Tasting  
375

## APPETIZERS

Diver Scallops & Foie Gras <i>winter citrus / chili limon gastrique / walnuts</i>	32
Spanish Octopus <i>herb crusted / castelvetro olives / "piccata" sauce</i>	28
Crispy Cornish Hen <i>yuzu kosho / sesame / scallions</i>	22
Maryland Crab Cake <i>cajun dijonnaise / pickled okra</i>	35
Crispy Calamari <i>ginger yogurt / serrano / mint / cilantro</i>	23
Roasted Bone Marrow <i>apple jam / sunflower gremolata / toasted bread</i>	30

## SALADS & SOUP

Pastrami Wedge <i>house-smoked pastrami / lavash croutons / shafts blue cheese / marinated tomatoes</i>	18
Classic Caesar <i>little gem lettuces / anchovy croutons / crispy seven minute egg</i>	17
Harlø Chopped <i>truffle salami / garbanzo beans / mozzarella / herb vinaigrette</i>	18
Endive <i>smoked goat cheese / candied walnuts / champagne dijon vinaigrette</i>	16
Potato Leek Soup <i>crispy parmesan / leeks</i>	15

## FIRE - ROASTED SEAFOOD TOWER

*king crab / maine lobster / oishii shrimp /  
mussels / manila clams / nantucket scallops /  
smoked chile butter*

Petite 105  
*serves 1 - 2*

Grande 185  
*serves 3 - 4*

## ADD PASTA COURSE

*housemade bucatini / mascarpone /  
blistered cherry tomatoes*

+10 per person



CHEF PARTNER GINA MARINELLI

Sourced from our favorite farms and ranches in Idaho, California and Australia, reflecting our commitment to quality & sustainability

## INDIA TASTING MENU

\$95 PER GUEST

### FIRST COURSE

choice of

Mango Salad

*frisée / cucumbers / peanuts / tahini vinaigrette*

Crispy Cauliflower

*ginger / red chiles / scallions / lime*

### SECOND COURSE

Lentil Soup

*garlic naan / raita*

### THIRD COURSE

choice of

Jidori Chicken

*cardamom butter / paneer / farmers market spinach*

Lamb Chops

*butternut squash curry / pomegranate glaze*

### DESSERT

Tea & Cookies

*chai masala / mango kulfi /  
spiced shortbread / indian doughnut*

## ENTREES

Harlø Burger <i>westholme wagyu beef / house-made brioche bun / new american cheese / wagyu bacon / potato chips</i>	29
Jidori Chicken <i>"dumplings" / petite root vegetables / chicken brodo</i>	39
Butternut Squash Risotto <i>winter vegetables / saffron / taleggio</i>	32
Duck Tagliatelle <i>braised duck / grana padano / sicilian olive oil</i>	42

## WOOD-FIRED STEAKS & SEAFOOD

*grilled over cherry wood*

### STEAKS & CHOPS

8oz Filet Mignon <i>western reserve</i>	59	8oz Bison Filet <i>durham ranch / juniper berries</i>	52
18oz Ribeye <i>black angus</i>	72	12oz Peppercrusted NY Strip <i>black angus / cognac</i>	68
14oz Prime NY Strip <i>creekstone</i>	76	Colorado Lamb Chops <i>catelli brothers / basil chutney</i>	75
8oz Ribeye Cap <i>snake river farms wagyu</i>	85	8oz Iberico Pork Secreto <i>campo grande / pear brandy gastrique</i>	58

### LARGE FORMAT

24oz Kansas City NY Strip <i>flannery beef / 14 day dry aged</i>	110	The Jorge (Ribsteak) <i>32 oz / flannery beef / 14 day dry aged</i>	165
Thor's Hammer <i>braised bone in beef shank / potato purée / red wine demi glace</i>	135	Wagyu Tomahawk <i>42oz long bone ribeye / westholme ranch australia</i>	275

### WILD-CAUGHT SEAFOOD

Bristol Scallops <i>basil chutney / picked herbs</i>	45	Mediterranean Branzino <i>chermoula / citrus segments</i>	50
Big Glory Bay Salmon <i>7oz / spaghetti squash / pepita vinaigrette</i>	45	Chilean Sea Bass <i>8oz / mushroom pistou / chives / porcini dust</i>	65

Pan Seared Dover Sole Meunière  
*capers / brown butter / mushroom sott'olio*  
95

### STEAK SAUCES

5

Harlø Steak Sauce
Chermoula
Classic Béarnaise
Horseradish Cream
Au Poivre

### INDULGENCES

Harlø Smoked Chile Butter	7
Truffle Butter	7
Maine Lobster Tail	34
Seared Foie Gras	30
Bone Marrow	20

### SIDES

House-made Farfalle <i>spicy vodka sauce / ricotta salata</i>	15	Japanese Yams <i>spiced yogurt / pistachios</i>	14
Cavatelli Mac & Cheese <i>smoked cheese blend / herbed breadcrumbs</i>	18	Creamy Polenta <i>+Duck Ragu 10</i>	14
Crispy Potatoes <i>beef tallow / roasted garlic / herbs</i>	14	Grilled Broccolini <i>charred lemon / garlic</i>	12
Smashed Potato <i>onion sour cream / wagyu bacon / vermont cheddar fondue</i>	14	Roasted Mushroom <i>foraged mushrooms / truffle tamari / fresh herbs</i>	16
Potato Purée <i>normandy butter / cream</i>	12	Creamed Spinach <i>bechamel / parmesan</i>	12

Crispy Brussel Sprouts  
*apple bourbon cider / onions / pancetta*