

<i>Raw</i>	ICE COLD OYSTERS <i>MP</i>	BLUE FIN TARTARE <i>28</i>
	BBQ Vinegar, Embered Cocktail	Kohlrabi, Avocado, Yuzu, Quail Egg
	SHRIMP COCKTAIL <i>30</i>	KAMPACHI CRUDO <i>22</i>
	Cocktail Sauce, Atomic Horseradish	Blood Orange, Smoked Ponzu, Fennel
	STEAK TARTARE <i>28</i>	SEAFOOD PLATTER <i>110</i>
	Smoked Oyster, Egg Yolk, Beef Tendon	Selection of Shellfish and Crudos

Caviar

CAVIAR TARTLETS	KALUGA AMBER CAVIAR
Kaluga Amber, Crème Fraiche, Egg Gel	Buckwheat Soufflé, Maple Fumet
<i>42</i>	<i>85</i>

*Salads
&
Starters*

CAESAR <i>19</i>	WEDGE SALAD <i>21</i>
Romaine, Honey Gem, Parmesan, Anchovies, Sourdough Croutons	Iceberg, Bacon, Gorgonzola Dolce, Cherry Tomatoes, Red Onion
SUGAR SNAP PEAS <i>24</i>	DIVER SCALLOP <i>24</i>
Fiddlehead Fern, Parm-Pea Brodo, White Chocolate, Iberico Ham	100 year Balsamic, Strawberry, Kumquat, Pistachio
WOOD ROASTED OYSTERS <i>30</i>	CHICKEN LIVER MOUSSE <i>21</i>
Robiola Bosina, Sourdough Breadcrumbs	Baguette, BBQ Pickles, Sauternes Gelée
WHITE ASPARAGUS <i>24</i>	GRILLED CRAB CAKE <i>34</i>
Crawfish, Smoked Tomato Broth, Velouté	Dungeness, Crab Butter, Ginger

From the Robata

HEN OF THE WOODS	A5 WAGYU	WAGYU TOAST
<i>15</i>	<i>MP</i>	<i>20</i>
FOIE GRAS		KING CRAB
<i>26</i>		<i>21</i>

Meat & Fish

FILET - 8oz <i>63</i>	SOFT SHELL CRAB <i>43</i>
Australian Wagyu, BMS 6-7	Green Hummus, Bok Choy, Laksa Sauce
RIBEYE - 18oz <i>75</i>	GOLDEN TILE <i>39</i>
Niman Ranch, Black Angus, Prime	Green Romesco, Chilis, Shallots, Red Oil
NY STRIP - 16oz <i>68</i>	STUFFED FLOUNDER <i>98</i>
Black Onyx, Black Angus, BMS 3-4+	Crab Stuffing, Honey Mustard Beurre
PORTERHOUSE - 45oz <i>225</i>	LAMB T-BONE <i>49</i>
Niman Ranch, Black Angus, Prime	Niman Ranch, Jalapeño Mint Jelly
BEEF RIB AU POIVRE <i>58</i>	LOBSTER TAIL - 28oz <i>120</i>
Cognac, Green Peppercorn	Beurre Blanc, Herb Drawn Butter

Enhancements

ANCHOVY BUTTER <i>10</i>	AU POIVRE <i>9</i>	BÉARNAISE <i>6</i>
KING CRAB OSCAR <i>35</i>	BLACK TRUFFLE <i>20</i>	BONE MARROW <i>18</i>

Sides

GRILLED GREENS <i>16</i>	WHIPPED YUKON GOLD <i>16</i>
ZUCCHINI AU GRATIN <i>16</i>	POMMES ANNA <i>20</i>
ASPARAGUS <i>18</i>	CARAMELIZED ONION TART <i>22</i>
ROASTED MUSHROOMS <i>19</i>	GNOCCHI ALLA ROMANA <i>17</i>