

À la Carte

Appetizers

- Market Salad [ⓧ] 16.
Butter Lettuce • Herbs • Seasonal Vegetables
- Rainbow Carrot Salad [ⓧ] 18.
Baby Fennel • Chermoula • Labne Hollandaise
- Roasted Shallot Consommé [ⓧ] 18.
Scallion • Pearl Onion • Gruyere Croutons
- Raw Big Eye Tuna [ⓧ] 22.
Eggplant • Frisée • Nishiki Rice • White Miso
- Wagyu Beef Tartare [ⓧ] 24.
Pickled Mustard Seeds • Egg Yolk • Horseradish
- Foie Gras au Torchon 26.
Brioche • Turnip • Port Wine

Entrées

- Celeriac Gnocchi [ⓧ] 25.
Burrata • Black Trumpet Duxelles • Beets
- Seared Cod 36.
Pumpkin • Spaghetti Squash • Thai Green Curry
- Arctic Char [ⓧ] 29.
Romanesco • Black Olive • Charred Grapefruit
- Branzino 33.
Cauliflower • Leek • Orange Yuzu Vinaigrette
- Long Island Duck Breast [ⓧ] 34.
Kafir - Apple Compote • Kohlrabi • Potato Puffs
- Curry Marinated Pork Tenderloin [ⓧ] 27.
Ginger • Cauliflower 'Rice' • Vegetable Stir Fry
- Glazed Short Rib 33.
Shallots Ginger Horseradish Soubise • Asian Pear

MOcktails

- Make It Sappy 9.
Grapefruit • Ginger Beer • Maple Syrup
- Thyme's Up 9.
Lemon and Lime • Lemongrass Syrup • Tonic • Thyme
- Mandarin Sunrise 9.
Orange and Lemon • Orange Blossom • Grenadine • Mint

'Prix Fixe' Three – Course 38.

CHOICE OF ONE APPETIZER, ENTRÉE AND DESSERT

Foie Gras

Haricots Verts • Lemon Confit •
Green Peppercorn Vinaigrette

Celeriac Velouté [ⓧ]

Roasted Chestnuts • Coconut Maple Powder

—

Saffron Cavatelli Pasta [ⓧ]

Vegetable Nuggets • Pink Peppercorn • Saffron Cream

Branzino

Cauliflower • Leek • Orange Yuzu Vinaigrette

Glazed Short Rib

Shallots Ginger Horseradish Soubise • Asian Pear

—

Tropical Fruit Pavlova

Crispy Meringue • Passion Fruit Coulis • Exotic Fruits

Selection Sorbet

Sommelier Featured Wines

12.

White

Semillon, Torbreck, Barossa Valley, South Australia 2014

Red

Malbec, Bodini, Mendoza, Argentina 2015

By The Glass Selections

Sparkling & Champagne

- Bocelli, Prosecco, "Extra Dry," Veneto, Italy NV 18.
- Pierre Gimonnet & Fils, Brut, "Paradoxe," Champagne, France 2007 30.
- Deutz, Brut Rosé, Aÿ, Champagne, France NV 39.

White

- Riesling, Pffeffingen, Dry, Pfalz, Germany 2013 16.
- Riesling, Kabinett, Diel, Nahe, Germany 2012 18.
- Pinot Grigio, Giocato, Primorska, Slovenia 2014 16.
- Sancerre, Langlois - Chateau, Loire Valley, France 2015 20.
- Gruener Veltliner, Hirsch, Niederösterreich, Austria 2013 17.
- Chardonnay, Hanzell, "Sebella," Sonoma Valley, California 2014 23.
- Bourgogne Blanc, Pierre Bourée, Burgundy, France 2012 25.

Rosé

- Xavier Flouret, "National 7," Côtes-de-Provence, France 2015 18.

Red

- Pinot Noir, Amity Vineyards, Willamette Valley, Oregon 2013 22.
- Domaine de Marcoux, Côtes-du-Rhône, France 2013 17.
- Volpaia, Chianti Classico, Tuscany, Italy 2014 16.
- Rioja, La Antigua, "Clásico Reserva," Rioja, Spain 2008 19.
- Merlot, Shinn Estate, "9 Barrels," North Fork Long Island, NY 2014 19.
- Petit Verdot, Finca Decero, "Remolinos," Mendoza, Argentina 2012 20.
- Cabernet Sauvignon, Christian Moueix, "Carpe Diem," Napa, CA '13 26.
- Château de Pressac, Grand Cru Classé, Saint-Émilion, France '07 27.

[ⓧ] SUITABLE FOR VEGETARIAN

[ⓧ] CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.