

À la Carte

Appetizers

- Market Salad** [Ⓥ] 16.
Butter Lettuce • Herbs • Seasonal Vegetables
- Lentil Hummus** [Ⓥ] 18.
Homemade Vegetable Chips • Lemon Oil •
Hawaiian Hibiscus Sea Salt
- Truffle Burrata** [Ⓥ] 18.
Pickled Strawberries • Heirloom Tomatoes •
- Tuna Tataki** [Ⓢ] 22.
Avocado Herb Mousseline • Fennel Crisp • Baby Radish
- Seared Spanish Octopus** [Ⓢ] 24.
Cauliflower Puree • Charred Grapfruit • Kalamata Powder
- Foie Gras au Torchon** [Ⓢ] 26.
Lychee • Toasted Pumpkin Seeds • Spice Port Wine

Entrées

- Seared Cod** [Ⓢ] 36.
Baby Leeks • Yuzu Meuniere • Artichoke Heart
- Arctic Char** [Ⓢ] 34.
Cherry Blossom Miso • Maitake • Scallion
- Grilled Dorade** [Ⓢ] 33.
Lime Zest Couscous • Herb Greek Yogurt
- Long Island Duck Breast** [Ⓢ] 34.
Carrot Puree • Chinese Long Beans • Baby Turnips
- Lamb Loin** [Ⓢ] 42.
Pistachio Pesto • Haricots Vert • Leg Confit
- Glazed Short Rib** [Ⓢ] 33.
Bearnaise Sauce • Pomme Dauphine • Broccoli Puree

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*

- Tuna Tartar** [Ⓢ]
Tobikko Fish Row • Sesame • Ginger
- Truffle Burrata** [Ⓥ]
Heirloom Tomatoes • Pickled Strawberry
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- Trumpet Pasta** [Ⓥ]
Green & White Asparagus • Porcini Cream Sauce
- Grilled Dorade** [Ⓢ]
Lime Zest Couscous • Herb Greek Yogurt
- Glazed Short Rib** [Ⓢ]
Bearnaise Sauce • Pomme Dauphine • Broccoli Puree
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- Blanc Manger**
Jasmine Rice Custard • Blood Orange Sorbet • Misago
- 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.
Louis Roederer, Brut, Reims, Champagne, France NV 30.
Deutz, Brut Rosé, Aÿ, Champagne, France NV 39.

White

- Riesling, Kabinett, Diel, Nahel, Germany 2014 18.
Pinot Grigio, Terlato, Friuli, Italy 2016 17.
Sancerre, Langlois - Chateau, Loire Valley, France 2016 20.
Gruner Veltliner, Hirsch, Niederösterreich, Austria 2013 17.
Chardonnay, Frank Family, Carneros, Napa Valley 2015 23.
Chablis, Bichot, Dom. Long-Depaquit, 1er Cru, 2014 France 25.

Rosé

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

Red

- Pinot Noir, Amity Vineyards, Willamette Valley, Oregon 2014 22.
Château de Trignon, Côtes-du-Rhône, France 2015 17.
Volpaia, Chianti Classico, Tuscany, Italy 2014 16.
Shiraz, Yangarra, McLaren Valley, Australia 2014 17.
Rioja, La Antigua, "Clásico Reserva," Rioja, Spain 2008 19.
Cabernet Sauvignon, Christian Moueix, "Carpe Diem," Napa, CA '14 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.