

À la Carte

Appetizers

- Market Salad [Ⓥ] 16.
Butter Lettuce • Herbs • Seasonal Vegetables
- Lentil Hummus [Ⓥ] 18.
Vegetable Chips • Lemon Oil • Hawaiian Hibiscus Sea Salt
- Heirloom Beets [Ⓥ] 18.
Sorrel • Black Garlic • Negroni Jus
- Tuna Tartar [Ⓢ] 19.
Tobikko Fish Row • Sesame • Ginger
- Spanish Octopus [Ⓢ] 24.
Piquillo Pepper • XO Sauce • Almond
- Foie Gras au Torchon [Ⓢ] 26.
Coastal Herbs • Marcona Almonds • Cherry Butter
- Hamachi Crudo [Ⓢ] 28.
Yuzu Kosho • Radish • Citrus Vinaigrette • Caviar

Entrées

- Atlantic Cod [Ⓢ] 36.
Infused Mussel Foam • Edamame Ragout
- Ora King Salmon [Ⓢ] 34.
Sorrel • Pear Onion • Avocado
- Long Island Duck Breast [Ⓢ] 34.
Pomegranate • Turnip • Huckleberry
- Lamb Loin [Ⓢ] 42.
Eggplant • Citron • White Polenta
- Glazed Short Rib [Ⓢ] 33.
Broccoli • Pommes Fondantes • Mole Verde

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 45.
CHOICE OF ONE APPETIZER, ENTRÉE AND DESSERT

Asparagus Soup [Ⓢ]
Peekytoe Crab • Pistachio • Aleppo

Tuna Tartar [Ⓢ]
Tobikko Fish Row • Sesame • Ginger

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Strozzpreti [Ⓥ]
Asparagus • Spring Onion • Morel

Atlantic Cod [Ⓢ]
Infused Mussel Foam • Edamama Ragout

Glazed Short Rib [Ⓢ]
Broccoli • Pommes Fondantes • Mole Verde

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Forbidden Rice
Tropical Fruit Salad • Coconut

Selection Sorbet

By The Glass Selections

- Sparkling & Champagne**
- Bocelli, Prosecco, "Extra Dry," Veneto, Italy NV 18.
- Louis Roederer, Brut, Reims, Champagne, France NV 30.
- André Clouet, Grand Cru, Brut Rosé, France NV 39.
- Krug, Brut, "Grande Cuvee" Reims, Champagne 163rd Edition 80.
- White**
- Seehof, Riesling Morstein Kabinett, Rheinhessen, Germany 2016 17.
- J. Hofstatter, Pinot Grigio, Sudtiroal Alto Adige, Italy 2016 16.
- Granbazan, Albarino, Etiqueta Verde, Rias Baixas, Spain 2016 16.
- Frank Family Chardonnay, Carneros, Napa Valley 2015 23.
- Thomas-Labaille 'Authentique' Sancerre Loire, France 2016 20.
- Red**
- Copain Pinot Noir "Tous Ensemble" Anderson Valley, California 2015 18.
- Joseph Drouhin Santenay, Burgundy France 2013 22.
- Julien Sunier Morgon, Beaujolais 2015 20.
- Domaine Jean-Louis Chave "Offerus", Rhone Valley 2014 24.
- Chateau du Tertre, Les Hauts du Tertre Margaux, Bordeaux 2012 21.
- Obsidian Ridge Cabernet Sauvignon "Obsidian Ridge Vinyard" 2015 22.
- Il Poggione, Rosso di Montalcino, Tuscany 2015 19.

[Ⓥ] 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.