

## Lunch Menu

### Appetizer

- Market Salad** ⑦ 16.  
Butter Lettuce • Herbs • Seasonal Vegetables
- Asparagus Soup** ② 18.  
Peekytoe Crab • Aleppo Pepper • Lemon
- Caesar Salad** ⑦ 18.  
Classic Caesar Dressing • Romaine • Parmigiano
- Heirloom Beets** ⑦ 18.  
Sorrel • Black Garlic • Negroni Jus
- Tuna Tartar** ② 26.  
Sudachi Ponzu • Sesame Rice Cracker • Scallion
- Spanish Octopus** ② 24.  
Piquillo Pepper • XO Sauce • Almond
- Hamachi Crudo** ② 28.  
Yuzu Kosho • Radish • Caviar

### Entrée

- Atlantic Cod** ② 36.  
Edamame • Peanut • Mussel Froth
- Spätzle** ⑦ 26.  
Wild Mushroom • Sunchoke • Worcestershire Sauce
- Ora King Salmon** ② 34.  
Olive Oil Poached • Pearl Onion • Avocado
- Glazed Short Rib** ② 33.  
Broccolini • Pommes Fondant • Mole Verde
- Burger** ② 34.  
Aged Cheddar • Tomato Confit • Pickled Onion
- Roasted Chicken** ② 32.  
Brussels Sprout • Lardon • Yukon Gold Potato

## LALIQUE

### 3 Course Prix Fixe Menu

68.

#### Fluke Crudo ②

Asparagus • Meyer Lemon Confit • Caviar

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#### Long Island Duck ②

Charred Asparagus • Morel • Hollandaise

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#### White Asparagus Roulade

Strawberry • Lime • Lychee Sorbet

### Wine By The Glass Selections

#### Sparkling & Champagne

Bocelli, Prosecco, "Extra Dry,"  
Veneto, Italy NV 18.

Louis Roederer, Brut,  
Reims, Champagne, France NV 30.

Louis Roederer, Brut, "Cristal"  
Reims, Champagne, France 2007 85.

#### White

Alois Lageder, Pinot Grigio,  
Alto Adige, Italy 2017 15.

Domaine Roblin, Sancerre,  
"Grande Vallee," France 2017 20.

Neudorf Vineyards, Sauvignon Blanc,  
Nelson, New Zealand 2017 18.

#### Rosé

Chateau d'Esclans, "Whispering Angel,"  
Cote de Provence, France 2017 15.

#### Red

Mouton Noir, "Oregogne" Pinot Noir,  
Willamette Valley, Oregon 2013 22.

Carpe Diem, Cabernet Sauvignon,  
Napa Valley, 2016 23.

ALL OUR FISH ARE SUSTAINABLE

⑦ SUITABLE FOR VEGETARIAN

② 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.