



SYLVAIN DELPIQUE
Executive Chef



KAVIARI

PARIS

Oscietre Prestige Caviar

50gr 175
125gr 312

Blinis, Red Onion, Hard-Boiled Egg,
Chives, Lemon Crème Fraîche

TO SHARE

- BUTTERMILK RANCH DIP** · GF · NF 78
1 oz Oscietre Prestige Caviar, Potato Chips
- BABAGANOUSH** · NF · DF 26
Roasted Eggplant, Pomegranate, Sesame, Naan
- EAST BEACH BLONDE OYSTERS** · GF · NF 32
6 Oysters, Ginger-Sake Mignonette, Blood Orange, Scallions
- SHRIMP COCKTAIL** · GF · NF · DF 30
House Made Cocktail Sauce
- TRUFFLE POMME FRITE** · GF · NF 35
Black Truffle, Parmesan, Truffle Dijon Aioli
- CHEESE PLATE** · VG 35
Artisanal Local Selection of Three Cheeses

APPETIZERS

- OCTOPUS CARPACCIO** · GF · NF · DF 27
Bitter Orange, Basil Oil, Black Olive and Za'atar Vinaigrette
- COCONUT CORN SOUP** · GF · V 22
Chili-Peanut Crunch, Thai Basil
- BURRATA** · NF 24
Confit Peppers, Arugula, Sourdough, Bagna Cauda
- HAMACHI CRUDO** · GF · NF · DF 29
Peppadew, Cucumber, Serrano Chili, Bergamot Dressing
- SALADS**
- VEGAN BOWL** · NF · V 33
Mala Tofu, Kale, Farro, Quinoa, Avocado, Calamansi-Soy Dressing
- ICEBERG** · GF · NF 33
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots
- CAESAR SALAD** · NF 31
Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri
Add Chicken 12 • Salmon 18 • Shrimp 24

MAINS

- WONTON NOODLE SOUP** · NF · DF 45
Braised Beef, Chicken and Shrimp Dumplings, Bok Choy, Pickled Mustard Greens
- RAVIOLI** · NF 42
Spiced Spring Lamb Ragu, Preserved Lemon, Ricotta Foam
- BRANZINO** · GF · NF 44
Artichoke, Snap Peas, Tomato and Harissa Emulsion, Lemon-Olive Relish
- SHORT RIB** · GF 48
Baby Carrots, Hazelnut, Red Verjus Pomme Fondant
- ROASTED CHICKEN** · GF · NF 44
English Peas, Rosemary Whipped Potato, Morel Jus
- PRIME 8 OZ BURGER** · NF 37
Brioche Roll, Tomato Confit, Arugula, Gouda, Green Peppercorn Aioli, Caramelized Onion, French Fries
- CLUB SANDWICH** · NF 35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Arugula, Lemon Basil Aioli, Pomme Chips

The
Mandarin
Cake Shop

RON PAPROCKI
Executive Pastry Chef

- BABA AU RHUM** 24
Mango Tartare, Yuzu Curd, Whipped Vanilla Bean Ganache
- NY CHEESECAKE** 24
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce
- CHOCOLATE LEAVES** 24
Dark Chocolate Cremeux, Passion Cream, Passionfruit Sorbet
- PALET D'OR** 24
Mexican Dark Chocolate Mousse, Fleur de Sel, Chocolate Dacquoise
- APPLE TARTE TATIN** 41
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream
Serves Two
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- ICE CREAM & SORBET** 12
Vanilla Bean, Chocolate Seasonal Sorbet

GF - Gluten Free · NF - Nut Free · DF - Dairy Free · VG - Vegetarian · V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.
Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.

