

Lunch Menu

Appetizer

- Market Salad** ⑦ 20.
Butter Lettuce • Herbs • Seasonal Vegetables
- Butternut Squash Soup** ⑦ 20.
Pumpkin Seed • Crème Fraiche
- Caesar Salad** 18.
Classic Caesar Dressing • Romaine • Parmigiano
- Heirloom Beets** ⑦ 19.
Burrata • Pumpkin Seed • Negroni Jus
- Tuna Tartare** ② 27.
Sudachi Ponzu • Sesame Rice Cracker • Scallion
- Spanish Octopus** ② 27.
Chimichurri • Pickled Red Onion • Marble Potato

Entrée

- Cape Cod Monkfish** ② 45.
Chorizo • Cockles • Haricot Vert Medley • Green Curry
- Tagliatelle** 36.
Wild Mushroom • Pine Nuts • Crème Fraiche
- Ora King Salmon** ② 45.
Citrus Confit • Pearl Onion • Avocado
- Braised Short Rib** ② 43.
Truffles Pomme Purée • Horseradish Crème Fraiche • Cipollini
- Asiate Burger** ② 42.
Aged Cheddar • Tomato Confit • Pickled Onion
- Roasted Chicken** ② 39.
Brussels Sprout • Lardon • Yukon Gold Potato
- Dry Aged N.Y. Strip** ② 59.
21 Day Aged Prime Strip • Black Garlic Au Poivre Sauce

Side Dishes 14.

<i>French Fries</i>	<i>Spinach</i>	<i>Side Salad</i>
<i>Baked Potato</i>	<i>Mushroom Medley</i>	<i>Jasmine Rice</i>
<i>Mashed Potato</i>	<i>Seasonal Vegetables</i>	<i>Mac & Cheese</i>

Prix Fixe Menu

68.

Hamachi Crudo

Radish • Yuzu Froth • Caviar

Cape Cod Monkfish

Chorizo • Cockles •
Haricot Vert Medley • Green Curry

Maple Almond Gingerbread

Nutella Ice Cream • Poached Pears •
Pomegranate Yuzu Jam

Wine By The Glass Selections

Sparkling & Champagne

- Bisol, "Jeio", Prosecco, Veneto, Italy 18.
- Louis Roederer, Brut,
Reims, Champagne, France NV 30.
- Rare, "Millésime Brut",
Reims, Champagne, France 1999 55.

White

- Alois Lageder, Pinot Grigio,
Alto Adige, Italy 2018 15.
- Domaine Gruhier, "Bourgogne Blanc",
Burgundy, France 2016 22.
- Frank Family, Chardonnay,
Carneros, California 2017 23.

Rosé

- Domaine de Fontsaite, Gris de Gris,
Corbières, Languedoc, France 2018 15.

Red

- Trousse-Chemise, Pinot Noir, "Hyland
Vineyard," Willamette Valley, Oregon 2018 22.
- Amaploa Creek, Cabernet Sauvignon,
Sonoma Valley, California 2016 25.

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 CHARGÉ 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