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Three-Course Prix Fixe Menu \$98 Optional Wine Pairing 68

First Course

Scallop @

Fennel • Cauliflower • Macadamia Nuts

Grilled Quail @

Tamarind • Black Barley • Amaranth

Spanish Octopus

Chimichurri • Pickled Red Onion • Marble Potato

Heirloom Beets ®

Burrata • Pumpkin Seed • Negroni Jus

Bigeye Tuna @

Sudachi Ponzu • Sesame Rice Cracker • Scallion

Hamachi Crudo 🕹

Yuzu Kosho • Radish • Russian Sturgeon Caviar + 10 Supplement

Foie Gras Torchon

Coastal Herbs • Marcona Almond | Strawberry Butter + 10 Supplement

Second Course

Ora King Salmon

Citrus Confit • Pearl Onion • Avocado

Lamb Loin @

Eggplant • Citron • White Polenta

Branzino @

Chorizo • Cockles • Haricot Vert Medley • Green Curry

Long Island Duck @

Pomegranate • Turnip • Huckleberry

Market Mushroom ®

Charred Granny Smith • Tardivo • Sunchoke

Braised Short Rib

Truffles Pomme Purée • Horseradish Crème Fraiche • Cipollini + 10 Supplement

Tagliatelle

Wild Mushroom • Pine Nuts • Crème Fraiche

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Caspian Sea Caviar

Golden Ossetra 👨

"Golden"

1 Oz • accompaniments

+ 250 Supplement

Classic Ossetra 9

"Deep Brown"

1 Oz • accompaniments

+ 110 Supplement

Caviar Flight ©

Tasting of 3 caviar, half a bottle of Krug 3 Oz • accompaniments + 775 Supplement

Russian Sturgeon

1 Oz • accompaniments + 95 Supplement

Beluga Hybrid @

"Dark Grey"

1 Oz • accompaniments

+ 270 Supplement

Chef's Tasting Menu

Tasting Menu 148
Optional Wine Pairing 128

Peekytoe Crab @

Kumquat • Myoga • Charred Onion Custard

Hake 🛭

Kale Lollipop • Wild Garlic Cream Foam

Seared Foie @

Verjus • Turnip • Brioche

14 Day Dry Aged Strip

Black Garlic • Marble Potato • Truffle Jus

Maple Almond Gingerbread

Nutella Ice Cream • Poached Pears • Pomegranate Yuzu Jam