

## STARTERS

<b>AHI TUNA TARTARE</b> sesame, avocado, lime	158
<b>CRISPY PIG SKIN</b> thai spiced dipping sauce	88
<b>BEEF CARPACCIO</b> caviar, pickled shallot, horseradish cream	138
<b>FOIE GRAS</b> cherry vanilla puree, hazelnut shortbread	178
<b>FONDUE</b> fontina cheese, grilled ciabatta (V)	158
<b>ROASTED PEQUILLO PEPPERS</b> goat cheese, olive, oregano (V)	128
<b>BONE MARROW</b> chimichuri, toasted bread	158
<b>GRILLED BACON</b> peppernade, crispy garlic	128
<b>CLASSIC CAESAR SALAD</b> garlic croutons, white anchovies	118
<b>KALE SALAD</b> shaved market vegetables, green goddess dressing	108
<b>COBB SALAD</b> mixed greens, hard cooked egg, avocado, blue cheese (V)	118
<b>WATERMELON SALAD</b> chili roasted feta cheese, thyme & raisin vinaigrette (V)	118
<b>SOUP OF THE DAY</b>	78

## ON THE SIDE

<b>GRILLED ASPARAGUS</b> black truffle butter	88
<b>ROASTED MUSHROOMS</b> fines herb, hazelnut	68
<b>CREAMED SPINACH</b> parmesan cheese, garlic	68
<b>BLACK TRUFFLE FRENCH FRIES</b>	98
<b>GARLIC SMASHED POTATOES</b>	68
<b>BRUSSELS SPROUTS</b> bacon, cranberry & apple	68
<b>MACARONI &amp; CHEESE</b> cheddar, fontina, parmesan	88
<b>BUTTER BRAISED POTATOES</b> rosemary, chili flakes	68

## FROM THE GRILL

### USDA PRIME AMERICAN BEEF

RIBEYE 14oz	418
SIRLOIN 14oz	398
TENDERLOIN 8oz	368
HANGER STEAK 12oz	298
PORTERHOUSE 32oz (serves 2)	1008
TOMAHAWK 40oz (serves 2-3)	1298

### ARGENTINIAN GRASS FED BEEF

RIBEYE 12oz	328
SIRLOIN 12oz	308

### BUTCHER'S BOARD

Japanese A4 Wagyu Beef

USDA Hanger Steak

Argentinian Grass Fed Beef

Bone Marrow

828

### AUSTRALIAN LEG OF LAMB 8oz

298

### SAUCES (please choose one)

Signature Steak Sauce / Chimichurri / Green Peppercorn

Cumin-Garlic Mustard / Bernaise

## MAINS

ROASTED CHICKEN BREAST	morel mushrooms, spring peas, garlic shoots	208
PAN-ROASTED DUCK BREAST	curried carrot puree, spiced cashews	228
SEARED SCALLOPS	grilled corn hash, pequillo peppers	218
BONE-IN PORK LOIN	spinach, maple, apple puree, pecan gremolata	248
ROASTED COD	toasted farro, wilted greens, sauce grenobloise	228
BLACK TRUFFLE PAPPARDELLE	mixed mushrooms & asparagus (V)	198
PARISIAN GNOCCHI	spring vegetable medley, fennel spring onion puree (V)	148
RISOTTO OF THE DAY		148