

STARTERS

AHI TUNA TARTARE sesame, avocado, lime	158
CRISPY PIG SKIN thai spiced dipping sauce	88
FOIE GRAS cherry vanilla puree, hazelnut shortbread	178
FONDUE fontina cheese, grilled ciabatta (V)	158
BEEF CARPACCIO caviar, pickled shallot, horseradish cream	138
BONE MARROW chimichuri, toasted bread	178
CLASSIC CAESAR SALAD garlic croutons, white anchovies	128
WATERMELON SALAD chili roasted feta cheese, thyme & raisin vinaigrette (V)	118
CHILLED CRAB SALAD cucumber, pineapple and jalapeno	148
CHOPPED SALAD mixed greens, hard cooked egg, avocado, blue cheese	118
HEIRLOOM TOMATO SALAD goats cheese, mint and basil (V)	128
IMPOSSIBLE BEEF PICADILLO impossible meat, spinach, lime, cumin (V)	128
SOUP OF THE DAY	78

ON THE SIDE

ROASTED MUSHROOMS fines herb, hazelnut	68
CREAMED SPINACH parmesan cheese, garlic	68
BLACK TRUFFLE FRENCH FRIES	98
GARLIC SMASHED POTATOES	68
GRILLED ASPARAGUS black truffle butter	88
MACARONI & CHEESE cheddar, fontina, parmesan	88
FRENCH FRIES	68

MAINS

FROM THE GRILL

USDA GRAIN FED BEEF

RIBEYE 14oz	418
SIRLOIN 14oz	398
HANGER STEAK 12oz	298

ARGENTINIAN GRASS FED BEEF

SIRLOIN 12oz	308
SKIRT STEAK 12oz	298

SAUCES (please choose one)

Signature Steak Sauce / Chimichurri / Green Peppercorn

Cumin-Garlic Mustard / Bernaise

NON-GRILLED ITEMS

ROASTED CHICKEN BREAST warm panzanella salad, heirloom tomatoes, basil	208
ROASTED SALMON toasted farro, wilted greens, sauce grenobloise	208
SEAFOOD LINGUINE prawn, mussels, pomodoro sauce, basil	198
BLACK TRUFFLE PAPPARDELLE mixed mushrooms & asparagus	198
PARISIAN GNOCCHI spring vegetable medley, fennel spring onion puree (V)	148
MUSHROOM RISOTTO roasted mushrooms, aged balsamic (V)	148