

## STARTERS

<b>AHI TUNA TARTARE</b> sesame, avocado, mango	158
<b>BEETROOT CURED SALMON</b> fennel pollen cream, salmon roe, nori	138
<b>FOIE GRAS</b> cherry vanilla puree, hazelnut shortbread	178
<b>FONDUE</b> fontina cheese, grilled ciabatta (V)	158
<b>BEEF CARPACCIO</b> caviar, pickled shallot, horseradish cream	138
<b>ROASTED BONE MARROW</b> chimichurri salad, spiced onions	168
<b>SPICY CAESAR SALAD</b> jalapeno, bacon, white anchovies	128
<b>WATERMELON SALAD</b> chili roasted feta cheese, thyme & raisin vinaigrette (V)	118
<b>CHILLED CRAB SALAD</b> cucumber, pineapple and jalapeno	148
<b>CHOPPED SALAD</b> mixed greens, hard cooked egg, avocado, blue cheese	118
<b>HEIRLOOM TOMATO SALAD</b> goats cheese, mint and basil (V)	128
<b>SOUP OF THE DAY</b>	78

## ON THE SIDE

<b>SAUTEED MUSHROOMS</b> fine herbs, roasted hazelnuts	68
<b>CREAMED SPINACH</b> parmesan cheese, garlic	68
<b>BLACK TRUFFLE FRENCH FRIES</b>	98
<b>SMASHED POTATOES</b> confit garlic, brie, chives	78
<b>GRILLED ASPARAGUS</b> black truffle butter	88
<b>MACARONI &amp; CHEESE</b> cheddar, fontina, parmesan	88
<b>FRENCH FRIES</b>	68

# MAINS

## FROM THE GRILL

### USDA GRAIN FED BEEF

RIBEYE 14oz	428
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

SOUS-VIDE CHICKEN BREAST	stewed lentils, poblano & sun-dried tomato relish	218
SOUS-VIDE SALMON	smoked beetroot, sunchoke, kale chip	208
SEAFOOD LINGUINE	prawn, mussels, pomodoro sauce, basil	198
BLACK TRUFFLE PAPPARDELLE	mixed mushrooms & asparagus	198
PARISIAN GNOCCHI	pumpkin, fried sage, gorgonzola (V)	168
RISOTTO OF THE DAY		168