

## **PREMIER CORS**

### **Six Local Oysters\* 21**

mignonette, cocktail sauce, lemon  
**add 15 grams caviar +60**

### **Bluefish Pâté 17**

herb salad, red onion, crostini

### **Bigeye Tuna Crudo\* 24**

sesame oil, furikake, pickled radish

### **Grilled White Asparagus 18**

ricotta sauce, pickled white asparagus,  
green asparagus salad

### **French Onion Soup 17**

veal stock, comté gourmandise, baguette

### **Housemade Ricotta 18**

citrus, olive, root vegetable chips

### **Steak Tartare\* 20**

fines herbes, caper, shallot, hen egg yolk,  
dijonnaise, toasted crostini

### **Salumi Trio\* 24**

mustard, pickles, crostini

### **Lyonnaise Salad 17**

quail egg, bacon lardons, dijon vinaigrette

### **Grilled Caesar Salad 16**

romaine heart, anchovy, parmesan,  
crispy shallots

### **Strawberry Mizuna Salad 17**

lemon chamomile dressing,  
pickled green strawberry

## **Chef's Tasting Menus**

for the entire table

**Five-Course Tasting Menu 130 per guest**

**Seven-Course Tasting Menu 155 per guest**

We proudly sell Wulf's Fish exclusively.

A 3% surcharge is added to all guest checks. This fee solely benefits all non-tipped employees. This fee does not represent a tip or service charge for service staff.

## MAIN COURSE

### **Pan-Seared Halibut 44**

white asparagus puree, butter glazed asparagus,  
pickled green garlic, lemon oil

### **Head-On Australian Prawn 44**

housemade spaghetti, prawn cream, tobiko

### **Spinach Gargenelli 32**

english peas, fiddlehead ferns, spring onion, parmesan cream

### **Truffled Gnocchi 28**

mushroom ragu, madeira, shaved truffle

### **Rohan Duck Breast\* 46**

puy lentil, butter poached salsify, ramp top puree, duck jus

### **Crystal Valley Chicken 36**

braised leg, jalapeño corn bread, corn puree, onion jus

### **Ten-Ounce Ribeye\* 64**

potato robuchon, crispy garlic, wilted spinach, truffle demiglace

### **Eight-Ounce Westholme Wagyu Bavette Steak\* 75**

supplement with celery root potato pavé, caulini, brie mornay,  
demiglace +14

### **Ten-Ounce Brandt Striploin\* 75**

supplement with smashed potato, clotted cream,  
thumbelina carrots +14

### **Sixteen-Ounce Bone-In Veal Chop\* 75**

supplement with corn maque choux, green peppercorn crema,  
pickled mustard seeds +14

## SIDES

### **Smashed Maine**

#### **Golden Potatoes 18**

cultured cream, chives

**add 5 grams caviar +22**

#### **Exotic Mushrooms 18**

madiera, chicken jus

#### **Charred Broccolini 14**

pickled calabrian peppers,  
lemon

#### **Thumbelina Carrots 13**

dukkah, pistachio, hazelnut,  
pickled golden raisin

Please note that some entrees may take 30 to 45 minutes to prepare.

\*Food marked with an asterisk are served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish, or poultry may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.