



Appetizers

TUNA

blood orange, white soy, serrano,
cucumber, guajillo chile oil
\$29

TRUFFLE RISOTTO

truffle aioli, leeks, parmesan
\$29

CHARRED CARROTS

white bean, french feta, pomegranate,
“burnt” cumin
\$22

SPANISH OCTOPUS

red bell pepper, espelette aioli,
crispy chickpeas
\$26

PORK BELLY

cabbage, parsnip, apple cider,
pickled mustard seeds, green apple
\$28

BUTTERMILK FRIED TEXAS QUAIL

southern cornbread, corn pudding,
bacon braised greens, habanero honey
\$28

PEI MUSSELS

smoked pepper broth, lemon, fennel,
spanish chorizo, baguette
\$32

BEEF TARTAR & BONE MARROW

creme fraiche, smoked trout roe,
garlic chips, focaccia
\$36

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche
\$195

Salads

BABY BEETS

avocado, passion fruit, grapefruit,
pistachio, purple haze
\$18

CAESAR

parmesan tuile, anchovies
\$16

Entrées

SABLEFISH

celery root, zucchini, dill, yuzu beurre blanc
\$59

SCALLOPS

coconut lemongrass broth, tomato, mushroom,
cabbage, sweetie drops, thai basil
\$62

GULF REDFISH & CRISPY GULF OYSTERS

creamed corn, pickled peppers
\$55

PRIME BEEF TENDERLOIN

pommes puree, fall vegetables,
bordelaise
\$65

ADD FOIE GRAS+40

SHORT RIB

sweet potato, smoked blue cheese,
black garlic
\$49

VENISON

baby carrots, potato pave, cherry jus
\$59

GNOCCHI

honeynut squash, pepitas,
sage, manchego
\$37

RACK OF LAMB

charred jalapeno cucumber yogurt,
salsa verde, fregola, charred tomato
\$82

