

3 COURSE PRIX FIXE 59\$

FIRST

Burrata with Confit Kumquats
Crispy San Daniele Prosciutto, Sicilian Pistachios

Weiser Farm's Baby Beet Salad
Pickled Beet & Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Chicken 'Laksa' Spring Roll
Calamansi, Chili Padi, Laksa Leaf

Big Eye Tuna Tartare Cones
Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago

Cassoulet of "Trippa ala Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

SECOND

Warm Eggplant Salad
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Smoked Maple Leaf Farms Duck Breast
Jerusalem Artichoke, Pistachio Gremolata,
Caramelized Comice Pears, Natural Jus

Grilled Angus Beef Burger
Gruyere and Aged Cheddar, Garlic Aioli,
Smokey Onion-Jalapeno Jam

Grilled Iberico Pork Pressa
Shallot Marmalade, Fuji Apples, Allspice

DESSERT

Coconut Panna Cotta
Mango, Passion Fruit, Caramelized Almonds

LAND & SEA

Spicy Hamachi "Tiradito" +10
Cucumber-Jackfruit Relish, 'Leche De Tigre',
Hass Avocados, Black Sesame Vinaigrette

"Kaya Toast" Foie Gras Terrine +10
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

Orecchiette with Pork Ragù +8
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Sashimi Salad +12
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,
Myoga, Ikura, Shiso, Citrus Ponzu

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +22
Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

Grilled Iberico Pork Chop +25
Roasted Jerusalem Artichokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata

Prime New York Striploin +45
Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

Rangers Valley Black Onyx Porterhouse 1Kg +75 each
Armagnac-Green Peppercorn Emulsion,
Béarnaise, Potato Puree, Garlic, Thyme

DESSERT & CHEESE

Tarte au Chocolat +10
Chocolate Frangelico Ice Cream, Guanaja Cremeux,
Cacao Tuile, Hazelnuts

Selection of Two Artisanal Cheese +10
Quince Paste, Walnut Crisps

Traditional Kaiserschmarrn (For Two) +10 each
Warm Strawberries, Strawberry Ice Cream

ON THE SIDE +18

Roasted Brussels Sprouts – Shiro Miso, Furikake
Caramelized Rapini - Tomato, Bagna Càuda
Fingerling Potatoes - 'Patatas Bravas'

Executive Chef, Greg Bess

Chef De Cuisine, Justin Katsuno

Includes a choice of our signature non-alcoholic beverage...

Double Happiness

Or

Bottled Juices, Sodas, and Iced Tea