



GREEN MARKET

Japanese Amela Tomato Soup 24
Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

Weiser Farm's Baby Beet Salad 29
Pickled Beet & Goat Cheese Napoleon, Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Apple Salad with Maine Lobster 32
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

FLOUR & WATER

Cavatelli with Pork Ragu 29/39
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Mafaldine with Asparagus and Serrano Ham 29/39
Parmesan Aged 24 Months, Kampot Black Pepper

Sweet Corn Agnolotti 28/38
Brown Butter, Sage, Parmigiano Reggiano

Seafood Tagliatelle 29/39
Clams, Calamari, Lobster, Garlic, Tomato, Chili

PASTURE

"Kaya Toast" 35
Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche

Cassoulet of "Trippa ala Romana" 29
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Burrata with Confit Kumquats 28
Crispy San Daniele Prosciutto, Sicilian Pistachios

MARINE

Hamachi "Tiradito" 33
Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili

Half Dozen Fin de Claire Oysters – France 42
Ponzu, Shiso Oil, Tapioca

Charcoal Grilled Octopus 32
Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

Kaluga Queen Caviar 150
Lemon Herb Blinis & Traditional Accompaniments

SEA

Japanese Sea Bream "Laksa" 55
Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod 59
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Brittany Sea Bass En Croute 54
Creamed Carrots and Leeks, Tomato-Fines Herb Beurre Blanc

LAND

Smoked Maple Leaf Duck Breast 52
Fuji Apples, Chanterelles, Foie Gras, Toasted Farro, Celery Root, Ginger Apple Reduction

Grilled Iberico Pork Chop 65
Roasted Jerusalem Artichokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

Colorado Lamb Chop 54
Eggplant Caviar, Goats Cheese, Pine Nuts, Falafel, Sesame, Pomegranate

USDA Prime New York Striploin 92
Or

Snake River Farms "American Wagyu" Ribeye 165
Potato-Fontina Gratin, Braised Swiss Chard, Carrot Puree, Béarnaise

USDA Prime Cote de Boeuf 1Kg (For Two) 225
Armagnac-Green Peppercorn Emulsion, Béarnaise, Aligot Potatoes, Garlic, Thyme

ON THE SIDE 18

Roasted Brussels Sprouts - Shiro Miso, Furikake
Caramelized Rapini - Tomato, Bagna Càuda
Fingerling Potatoes - 'Patatas Bravas'
Yukon Gold Potato Puree - Ikura, Crème Fraiche, Chives

Executive Chef, Greg Bess

Chef De Cuisine, Justin Katsuno

Chef's Tasting Menu Available Upon Request

Prices are subject to prevailing Goods & Services Tax and 10% service charge.