



PASTURE & GREEN MARKET

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| Burrata with Confit Kumquats | 28 |
| <i>Crispy San Daniele Prosciutto, Sicilian Pistachios</i> | |
| Warm Eggplant Salad | 27 |
| <i>Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses</i> | |
| "Kaya Toast" Foie Gras Terrine | 28 |
| <i>Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt</i> | |
| Chicken 'Laksa' Spring Roll | 22 |
| <i>Calamansi, Chili Padi, Laksa Leaf</i> | |
| Cassoulet of "Trippa ala Romana" | 29 |
| <i>Tomato Braised Tripe, Burrata, Mint, Grilled Baguette</i> | |
| Agnolotti with Porcini Mushrooms | 28 |
| <i>Parmigiano-Reggiano</i> | |
| Cavatelli with Pork Ragu | 29 |
| <i>Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley</i> | |

DESSERT & CHEESE

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| Strawberry-Cheesecake Panna Cotta | 14 |
| <i>Strawberry Gelée, Caramelized Almonds</i> | |
| Farmer's Market Fruit Sorbets | 14 |
| <i>A Trio of Seasonal Sorbets, Yuzu Lace Tuile</i> | |
| Tarte au Chocolat | 24 |
| <i>Chocolate Frangelico Ice Cream, Guanaja Cremeux, Cacao Tuile, Hazelnuts</i> | |
| "Carrot" | 24 |
| <i>Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone</i> | |
| Selection of Two Artisanal Cheese | 24 |
| <i>Quince Paste, Hazelnut Crisps</i> | |
| Traditional Kaiserschmarrn (For Two) | 36 |
| <i>Warm Strawberries, Strawberry Ice Cream</i> | |

MARINE

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| Sashimi Salad | 46 |
| <i>Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu</i> | |
| Spicy Hamachi "Tiradito" | 33 |
| <i>Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette</i> | |
| Half Dozen Chilled Fin de Claire Oysters – France | 42 |
| <i>Citrus Ponzu, Shiso Oil, Tapioca</i> | |
| Big Eye Tuna Tartare Cones | 32 |
| <i>Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago</i> | |
| Kaluga Queen Caviar | 150 |
| <i>Lemon Herb Blinis & Traditional Accompaniments</i> | |

GRILLED, BROILED & ROASTED

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| Grilled Organic Chicken Club | 28 |
| <i>Appled Wood Smoked Bacon, Comté, Herb Aioli</i> | |
| Grilled Angus Beef Burger | 36 |
| <i>Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam</i> | |
| Honey Miso Broiled Black Cod | 59 |
| <i>Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame</i> | |
| Smoked Maple Leaf Farms Duck Breast | 52 |
| <i>Jerusalem Artichoke, Pistachio Gremolata, Caramelized Comice Pears, Natural Jus</i> | |
| Grilled Iberico Pork Chop | 65 |
| <i>Roasted Jerusalem Artichokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata</i> | |
| Prime New York Striploin | 92 |
| <i>Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic</i> | |
| Prime Cote de Boeuf 1Kg (For Two) | 225 |
| <i>Armagnac-Green Peppercorn Emulsion, Béarnaise, Potato Puree, Garlic, Thyme</i> | |

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

*3 Course Set menu is not subject to any promotions and discounts
 Prices are subject to prevailing goods and services tax and 10% service charge*