



APPETIZERS

AHI TUNA CRUDO grapefruit, sweet basil, crisp caper	\$25
BEEF TARTARE classic seasonings	\$28
BEEF CARPACCIO shaved parmigiano reggiano, caper, arugula	\$26
FOIE GRAS TORCHON pickled peach, spiced pecan, mint, brioche	\$34
CRAB CAKE lemon beurre blanc, shaved fennel & dill salad	\$28
OYSTERS ROCKEFELLER(4) spinach, pernod, grana padano	\$36
ROASTED BONE MARROW pickles, sourdough	\$24

SALADS

CAESAR SALAD bacon, croutons, grana padano add white anchovy	small \$22/large \$31 \$2/\$4
MIXED GREENS herb vinaigrette, pepita	small \$16 / large \$23
LOBSTER WEDGE iceberg, tomato, blue cheese, bacon	\$31
BURRATA & BEET truffle honey, hazelnut, pickled shallot	\$29

CAVIAR

Served with classic accompaniments, blini

CLASSIC OSETRA, ITALY – 13g/30g/100g	\$75/\$150/\$365
BELUGA, IRAN – 30g	\$340

CHILLED SEAFOOD

FRESHLY SHUCKED OYSTERS half or full dozen, classic accompaniments	\$24/\$48
DRESSED OYSTERS half or full dozen, osetra caviar, champagne mignonette	\$72/\$144
LABRADOR GEM SCALLOPS citrus mignonette	\$4ea
SHRIMP COCKTAIL sake & gari cocktail sauce	\$26
SEAFOOD TOWER selection of cold, poached, and raw seafood. add 13g Classic Osetra Caviar	small \$90 / large \$175 \$70

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a chronic illness of the stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Thoroughly cooking food of animal origin reduces the risk of foodborne illness.