

FIRST COURSE

Hash Brown & Caviar \$21 Crème Fraîche, Chives	Romaine Caesar Gratin \$18 Caesar Dressing, Breadcrumbs	Chargrilled Pork Belly & Octopus \$26 Cucumber, Lemon, Tahini, Scallion
French Onion Brodo \$23 Dry-Aged Beef, Gruyère, Tortellini	Little Gem Salad \$17 Cucumber, Radish, Miso-Tahini Vinaigrette, Chili Crunch	Steak Tartare \$29 Olive Oil-Cured Egg, Black Summer Truffle, Grilled Brioche
Roasted Bone Marrow \$28 Oxtail Marmalade, Grilled Sourdough, Sea Salt	King Salmon Tartare \$26 Horseradish Crema, Capers, Potato Crisps	Wild Burgundy Escargot Pot Pie \$23 Preserved Lemon-Herb Butter
Sugar Snap Pea Salad \$18 Mint, Pecorino, Guanciale	Grilled Argentinian Shrimp \$26 Romesco, Charred Leeks, Marcona Almonds	

SECOND COURSE

A Selection of House-Made Pastas

Taleggio Raviolini \$32 Grilled Maitake, Brown Butter	Spaghetti alla Chitarra \$32 Little Neck Clams, Guanciale, Chili	Saffron Campanelle \$52 Maine Lobster Bolognese, Fine Herbs
Mafaldine \$58 King Crab, Meyer Lemon, Chili, Breadcrumb	Paccheri \$38 Smoked Beef Cheek Ragù, White Cheddar, Horseradish Crema	

MAIN COURSE

Market Catch \$45 Spring Vegetable Fideos, XO Aioli	Grilled King Salmon \$47 Walnut Tapenade, White Verjus	Bone-In Duroc Pork Chop 14 oz \$46 Peach Mostarda, Fennel, Sage Jus
Free Range 1/2 Chicken \$36 Blistered Cipollini, Pickled Cherry Peppers	Diver Sea Scallops \$54 Maine Lobster-Green Peppercorn Sauce, Cauliflower Purée	Grilled Lamb Chops \$56 English Peas, Favas, Mint Salsa Verde, Yogurt



TO SHARE

Seafood Tower \$185

- Sharkbite Oysters on the Half Shell
- King Salmon Tartare
- Shrimp Cocktail
- Mini Maine Lobster Rolls
- Chargrilled Oysters
- Smoked Littleneck Clams

*Available as à la carte

TABLE-SIDE

Hand-Stretched Mozzarella \$49

Seasonal Preparation, Grilled Sourdough

CAVIAR SERVICE

Served with Chopped Egg, Shallot, Chives, Crème Fraîche, Mini English Muffins

1oz Osetra Black \$105

1oz Osetra Royal Amber \$145

1oz Beluga Hybrid \$185

Our beef is 100% Black Angus and USDA Prime, cooked over a live fire on a charcoal-fueled Josper grill.

USDA PRIME

Filet Mignon | 8 oz \$62
Brown Butter, Roasted Garlic

Dry-Aged Bone-In Strip | 16 oz \$85
Mâitre d' Butter, 30-Day Dry-Aged

Dry-Aged Porterhouse for Two | 32 oz \$160
Roasted Garlic, Herbs

Ribeye | 16 oz \$74
Herbs, Roasted Garlic



SAUCES \$7

Hollandaise	Black Truffle Sauce
Chimichurri	Bordelaise

STEAK ADD-ONS

King Crab \$50	Black SummerTruffle \$30
Maine Lobster MKT	Foie Gras Torchon \$23



BOOTH CREEK WAGYU

Flat Iron | 10 oz \$80
Booth Creek Farm | BC 30 | Roasted Garlic

Cowboy – Bone-In Ribeye for Two | 40 oz \$190
Booth Creek Farm | BC 20 | Roasted Garlic

Skirt Steak | 8 oz \$56
Booth Creek Farm | BC 20 | Chimichurri

Kansas Strip | 12 oz \$132
Booth Creek Farm | BC 30 | Roasted Garlic

Creamed Swiss Chard \$16	Asparagus Oscar \$27
Triple-Cooked Fries \$16	Aligot Potatoes \$18
Roasted Wild Mushrooms \$17	Crab Fried Rice \$25
Maine Lobster Mac & Cheese \$29	Romano Beans with Stracciatella \$18

SIDES

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.