FIRST COURSE

Hash Brown & Caviar * 26
Crème Fraîche, Scallion

Yellowfin Tuna Tostada* 32
Ancho Chile Vinaigrette, Grapes, Cilantro

Ribeye Sliders 40
Black Truffle, Raclette, Caramelized Onions

Caesar Salad 22
Caesar Dressing, Breadcrumbs
Add White Anchovies 8

Roasted Bone Marrow 36
Oxtail, Plum Mostarda, Grilled Sourdough

Escargot Pot Pie 38
Preserved Lemon, Butter

Black Tiger Prawn Parmesan 42
Basil Pomodoro, Buffalo Mozzarella, Crispy Zucchini

Beet-Mango Salad 20
Marcona Almonds, Tajín, Oaxacan Cheese

Spanish Octopus 38
Persian Cucumber, Meyer Lemon Emulsion, Chorizo Vin

Steak Tartare * 32
Olive Oil-Cured Egg, Black Summer Truffle, Grilled Brioche

Grilled Lobster & Beef Tenderloin Skewers 52
Shishito, Scallion, Basil, Yuzu Koshō

Wedge Salad 26
Little Gem, Cucumber, Roasted Tomato, Smoked Tallow-Blue Cheese Dressing, Crispy Onions

SECOND COURSE

A Selection of House-Made Pastas

Paccheri 39
Mussels, Nduja, Potato, Fennel

Taleggio Raviolini 37
Grilled Maitake, Brown Butter

Saffron Campanelle 60
Maine Lobster Bolognese, Fine Herbs

Pappardelle 44
Smoked Beef Cheek, Horseradish Crema, Arugula

Mafaldine 68
Al Limone, Creamy King Crab Sauce, Garlic Bread Crumbs

MAIN COURSE

Grilled Rainbow Trout 50
Smoked Trout Roe Beurre Blanc, Dandelion Greens, Gooseberries

Free Range 1/2 Chicken 46
Blistered Cipollini, Rapini, Pickled Cherry Peppers

Crispy Pork Shank 65
Gigante Beans, Ginger, Scallion

Diver Sea Scallops 60
Maine Lobster-Green Peppercorn Sauce, Cauliflower Purée

Braised Lamb Neck 64
Parisian Gnocchi, Honeynut Squash, Brussels Sprouts, Chestnuts

14 PRIME

CHEF'S TASTING MENU

Three Course 165 Four Course 195

Please Note: The entire table must participate

TABLE-SIDE

Hand-Stretched Mozzarella 60 *
Seasonal Preparation, Grilled Sourdough

TO SHARE

Seafood Tower 225
Oysters on the Half Shell
Yellowfin Tuna Tostada
Shrimp Cocktail
Mini Maine Lobster Rolls
Chargrilled Oysters
King Crab Cakes
Items available à la carte

CAVIAR SERVICE*

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

1oz Osetra Black 115
1oz Osetra Royal Amber 155
1oz Beluga Hybrid 190
1oz Beluga 00 250

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 68
Brown Butter, Roasted Garlic

Ribeye | 16 oz 82
Herbs, Roasted Garlic

Skirt Steak | 8 oz 66
Chimichurri Rojo

Dry-Aged Porterhouse for Two | 32 oz 185
Roasted Garlic, Herbs



STEAK ADD-ONS

Maine Lobster MKT Blue Cheese Crust 12
Black Summer Truffle 28 King Crab 65

SAUCES & BUTTER

Béarnaise 10 Truffle Bordelaise 10
Chimichurri Rojo 10 Au Poivre Sauce 10
Cowboy Marrow Butter 12

BOOTH CREEK WAGYU

Flat Iron | 10 oz 125
Booth Creek Ranch | BC 30 | Roasted Garlic

Cowboy – Bone-In Ribeye for Two | 46 oz 225
Booth Creek Ranch | BC 30 | Roasted Garlic

Denver | 10oz 140
Booth Creek Ranch | BC 30 | Roasted Garlic

Kansas Strip | 12 oz 145
Booth Creek Ranch | BC 30 | Roasted Garlic

Chef's Cut MKT
Rotating Special Cut

SIDES

Aligot Potatoes 20

Roasted Tricolored Carrots, 20
Citrus Yogurt, Cashew Dukkah

Maine Lobster and Brie Mac 30

Roasted Broccoli, 23
Italian Dressing, Parmesan, Breadcrumbs

Crab Fried Rice * 30

Roasted Wild Mushrooms 24
Pistachios

Au Gratin Potatoes & Gruyère 20

Grilled Cabbage, 22
Bacon Sherry Vinaigrette, Crème Fraiche

Creamed Swiss Chard & Spinach 20

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