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| <i>Raw</i> | ICE COLD OYSTERS <i>MP</i> | YELLOW FIN TUNA <i>28</i> |
| | Seaweed, BBQ Vinegar, Embered Cocktail | White Soy, Wasabi |
| | SHRIMP COCKTAIL <i>30</i> | HAMACHI CRUDO <i>22</i> |
| | Cocktail Sauce, Atomic Horseradish | Blood Orange, Smoked Ponzu, Fennel |
| | STONE CRAB CLAWS <i>45</i> | |
| | Beef Fat Mayo, Pickled Mustard | |

Caviar

CAVIAR TARTLETS
Kaluga Amber, Crème Fraîche, Egg Gel
42

CAVIAR SOUFFLÉ
Kaluga Amber, Buckwheat, Maple
85

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| <i>Salads</i> | GRILLED CAESAR <i>19</i> | WEDGE SALAD <i>25</i> |
| | Romaine, Parmesan, Anchovies | Iceberg, Bacon, Black Truffle, Blue Cheese |

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| <i>Starters</i> | BAKED OYSTER <i>30</i> | MAINE SCALLOP <i>24</i> |
| | Smoked Lardons, Robiola Bosina | Butternut Squash, Persimmon, Lotus Root |
| | SMOKED SALMON <i>24</i> | FOIE GRAS <i>22</i> |
| | Mustard Beurre Blanc, Toast Points | Milk Bread, Peaches, Radishes |
| | STEAK TARTARE <i>28</i> | GRILLED CRAB CAKE <i>34</i> |
| | Smoked Oyster, Egg Yolk, Beef Tendon | Handpicked, Crab Butter, Dill |

From the Robata

ROYAL TRUMPET
18

A5 WAGYU SELECTION *MP*

WAGYU TOAST
20

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| <i>Meat & Fish</i> | FILET - 8oz <i>63</i> | BLACKENED FLOUNDER <i>39</i> |
| | Upper Iowa, Black Angus, Prime | Lima Beans, BBQ Vinegar, Fried Kale |
| | RIBEYE - 18oz <i>75</i> | BLACK COD <i>42</i> |
| | Niman Ranch, Black Angus, Prime | Charred Scallions, Olive Oil |
| | NY STRIP - 16oz <i>68</i> | LAMB T-BONE <i>49</i> |
| Niman Ranch, Black Angus, Prime | Niman Ranch, Jalapeño Mint Jelly | |
| PORTERHOUSE - 45oz <i>225</i> | LOBSTER TAIL - 28oz <i>120</i> | |
| Niman Ranch, Black Angus, Prime | Beurre Blanc, Herb Drawn Butter | |
| BEEF RIB AU POIVRE <i>58</i> | ALASKAN KING CRAB <i>MP</i> | |
| Cognac, Green Peppercorn | Hazelnut Brown Butter, Fennel | |

Enhancements

ANCHOVY BUTTER *10*
KING CRAB OSCAR *35*

BONE MARROW *18*
BLACK TRUFFLE *20*

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| <i>Sides</i> | GRILLED GREENS <i>16</i> | WHIPPED YUKON GOLD <i>16</i> |
| | ZUCCHINI AU GRATIN <i>16</i> | POMMES ANNA <i>20</i> |
| | ASPARAGUS <i>18</i> | CARAMELIZED ONION TART <i>22</i> |
| | ROASTED MUSHROOMS <i>19</i> | |