



BAR MENU

Served Exclusively at the Bar

Pretzel Cheese Bread | 18
Dijon Mustard

Escargot | 25
Garlic Herb Butter, Sour Dough Toast Points

Tuna Crudo | 26
Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

Seared Foie Gras | 30
Plum Gel, Brioche, Gherkin Relish

Steak Tartare | 30
Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries

Oysters Rockefeller | 30
Gruyère Cheese

Winter Truffle Raviolo | 25
Thai Green Curry, Yuzu Marmalade, Snow Pea Shoots, Crispy Shallots

Seared Black Trumpet Mushrooms | 55
Black Risotto, Spinach Cream, Morels

Beef Wellington | 85
Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze

Poached Halibut | 65
Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

King Salmon | 65
Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Duck Confit | 60
Beet Polenta, Duck Aus Jus, Roasted Brussels Sprouts

Pistachio-Crusted Rack of Lamb | 75
Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

16 Oz 28 Day Aged NY Strip | 95
Peppercorn-Crusted, Fondant Potato, Broccoli Rabe, Red Au Poivre Sauce

Osetra Prestige Caviar | 125
Blinis, Crème Fraîche, Shallots, Chives

The consuming of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.