



THREE-COURSE MENU

FIRST COURSE

Tuna Crudo

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

Zucchini Blossoms

Jumbo Lump Crab, Meyer Lemon Labneh, Citrus Salsa

Steak Tartare

Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries, Crostini

Oysters Rockefeller

Sautéed Spinach, Gruyère Cheese, Herb Panko Bread Crumbs

Applewood-Smoked Burrata

Heirloom Tomatoes, Wild Arugula, Market Plums, 12-Year Aged Balsamic Reduction, Early Harvest Olive Oil

Escargot

Sour Dough Toast Points, Garlic Herb Oil

Grilled Spanish Octopus

Watercress-Fennel Farro Salad, Yuzu Vinaigrette, Tomato Jam

CAVIAR SERVICE

Warm Blinis, Crème Fraîche, Shallots, Chives, Egg Whites, Egg Yolks

Osciète Baenki - 95

Silky dark pearls with a clean briny character, subtle minerality, and delicate notes of butter, walnut, and fresh cream. Smooth, elegant, and delicately balanced.

Osciète Prestige - 125

Golden-hued pearls with a rich buttery texture, delicate brine, and refined notes of toasted hazelnut and cream. Elegant, smooth, and lingering on the palate.

Osciète Gold - 165

Lustrous golden pearls with a luxurious buttery finish, delicate ocean brine, and nuanced notes of toasted nuts and sweet cream. Smooth, refined, and exceptionally balanced.



SECOND COURSE

Beef Wellington

Haricot Verts, Potato Purée, Green Pea Glaze, Bordelaise
10oz Cold Water Lobster Tail - \$30.00 Supplement

Crispy Skin Branzino

Couscous, Fried Capers, Sautéed Artichokes, Summer Corn Beurre Blanc

King Salmon

Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Seared Duck Breast

Forbidden Rice, Crispy Brussels Sprouts & Apples, Summer Berry Reduction

Pistachio-Crusted Rack of Lamb

Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

16 Oz 28 Day Aged NY Strip

Peppercorn Crusted, Fondant Potato, Broccoli Rabe, Red Au Poivre Sauce
\$25.00 Supplement

Seared Black Trumpet Mushrooms

Risotto, Gruyère Cheese, Shave Asparagus, Exotic Mushrooms



THIRD COURSE

Chocolate Soufflé

Crème Anglaise, Port Wine Ice Cream

Lychee Panna Cotta

Infused with Exotic Lychee and subtle Rose Water, Macerated Berries, Delicate Citrus Glaze

Crème Brûlée

Rich Chilled Custard, Warm Crackling Caramelized Sugar

Lemon-Thyme Curd Tart

Lemon Curd infused with Fresh Thyme, Toasted Meringue

Tiramisu

Coffee & Brandy-Soaked Sponge Cake, Powdered Chocolate, Mascarpone Cheese

House-Made Ice Cream & Sorbet

Please ask your server for the selection

\$145.00 per person

~ Optional Wine Pairing \$85.00 per person ~

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.