



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

Zucchini Blossoms | 32
Jumbo Lump Crab, Meyer Lemon Labneh, Citrus Salsa

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

Oysters Rockefeller | 30
Sautéed Spinach, Gruyère Cheese, Herb Panko Bread Crumbs

Applewood-Smoked Burrata | 25
Heirloom Tomatoes, Wild Arugula, Market Plums, 12-Year Aged Balsamic Reduction, Early Harvest Olive Oil

Grilled Spanish Octopus | 35
Watercress-Fennel Farro Salad, Yuzu Vinaigrette, Tomato Jam

CAVIAR

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

Osciètre 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.

Osciètre 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.

Osciètre 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.

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.



BAR MENU

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Seared Black Trumpet Mushrooms | 35
Black Risotto, Spinach Cream, Morels

Crispy Skin Branzino | 45
Couscous, Fried Capers, Sautéed Artichokes, Summer Corn Beurre Blanc

Seared Duck Breast | 45
Forbidden Rice, Crispy Brussels Sprouts & Apples, Summer Berry Reduction

King Salmon | 55
Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Beef Wellington | 75
Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze

Pistachio-Crusted Rack of Lamb | 65
Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

16 Oz 28 Day Aged NY Strip | 85
Peppercorn-Crusted, Fondant Potato, Broccoli Rabe, Red Au Poivre Sauce

DESSERTS | \$22.00

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

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