

Dinner Menu

Crudo

Fluke – candy fennel, pignoli, orange, truffle -8
Red Shrimp – hawaiian pink salt, lemon -9
Octopus – chili, lemon, parsley -8
Tuna – melon, fennel, pistachio, yogurt -10
Bass – caviar, saffron emulsion -11
Sea Scallop – peach, olive oil, tomato -10

Tastes

Crostini – white bean puree, olive -7
Veal Meatball – tomato, parmesan crisp -10
Asparagus Tempura – lemon aioli -9
Mussels – garlic, parsley, saffron -8
Oysters – mignonette, cocktail sauce -3ea

Cheese & Charcuterie

Prosciutto – thin sliced Italian parma ham -15
Jamon Serrano – Spanish dry cured ham -17
Manchego – firm sheep milk cheese -9
Crottin Champol – semi soft goat cheese -12
Shropshire Bleu – blue vein cow's milk -10

Caviar

Per Ounce with Bellini's, Crème Fraîche,
Parsley, Cooked Eggs and Shallots

Russian Golden Osetra

Caspian White Sturgeon – 150/oz

Siberian Sturgeon

Florida Baerii Sturgeon – 92/oz

Executive Chef Michael Wurster

First Course

Salmon Tartar – crème fraîche, bagel chip -14
Sea Urchin Custard – lobster royale, caviar -16
Pea Soup – buttermilk, prosciutto crisp -10
Caprese 2.0 – tomato, mozzarella, basil -14
Foie Gras – truffle, strawberry, brioche -19
Burrata – lobster, eggplant, basil -18
Linguine – seafood “carbonara” -14
Crab Cake – celery, apple, spicy aioli -15

Entrée

Swordfish – chickpea, tomato, mushroom, spinach emulsion -29
Tuna – coffee, paprika, clam, chorizo, corn, fava bean, potato -31
Wild Bass – edamame, sea beans, mussels, shrimp, clams, cress, lime, shellfish pistou -30
Scallops – leeks, spring onion, pearl onion, pancetta, marcona almond, brown butter -31
Salmon – cuit sous vide, wild morels, peas, truffle citrus vinaigrette -32
Chicken Breast – truffle, asparagus, potato puree, sherry, natural jus -29
Lamb Loin – artichoke, shallot, baby carrot, corn pudding, Barolo sauce -38
Filet Mignon – chanterelles, bone marrow, spinach, cipolini onions -38
Veal Loin – eggplant caponata, parmesan polenta, roasted tomato, brandy sauce -40

Chef's Weekly Tasting Menus

5 Course - \$60

Octopus – chili, lemon, parsley
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Burrata – lobster, eggplant, basil
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Tuna – coffee, paprika, clam, chorizo, corn, fava bean, potato
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Lamb Loin – artichoke, shallot, baby carrot, corn pudding, Barolo sauce
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Dessert

9 Course - \$105

Red Shrimp – hawaiian pink salt, lemon, chive
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Mussels – garlic, parsley, saffron
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Pea Soup – buttermilk, mint, prosciutto crisp
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Burrata – lobster, eggplant, basil
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Scallops – leeks, spring onion, pearl onion, pancetta, marcona almond, brown butter
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Tuna – coffee, paprika, clam, chorizo, corn, fava bean, potato
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Lamb Loin – artichoke, shallot, baby carrot, corn pudding, Barolo sauce
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Sorbet

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Dessert