71ABOVE

Fall 2026
Three Course 109
Wine Pairings 58

Royal Kaluga Caviar Service
28g $92 50g $165
Potato Pavé, Onion Lebni, Shiso Furikake, Shio Koji, Sesame, Lemon, Chive

Chilled Oysters 21
4 each, Escabeche Mignonette, Fresno Chili, Tomato Granita, Cilantro, Black Lime

Bread Service 8
Cultured Butter

FIRST

Japanese Sea Bream Crudo
Green Mango, Pomelo, Kaffir Lime, Lemongrass, Serrano, Ginger Purée, Thai Basil

Yellowfin Tuna Tartare
Avocado, Green Salsa Macha, Sunflower Seed, Sungold Tomato, Cilantro

Farm Salad
Lettuces, Tomato, Strawberry, Crouton, Pecorino Romano, Lemon Vinaigrette

Grilled Octopus
Pickled Green Tomato Gremolata, Haricot Vert, Meyer Lemon, Almond, Stone Fruit, Lemon Basil

Ricotta Triangoli
Jimmy Nardello Pepper, Bacon, Pine Nuts, Golden Raisin, Garleek, Corn Espuma, Lemon

Lemon Chitarra
Cockles, Garlic, Calabrian Chili, Parmigiano-Reggiano, Heirloom Tomato

Additional First 33

SECOND

Charred Red Beet 'Steak'
Gold Beet Chimichurri, Citrus, Potato Pavé, Black Garlic Purée, Horseradish Emulsion

Opal Barramundi
Prawn Stuffed Squash Blossom, Ginger, Koshihikari Rice, Sichuan & Chili Emulsion

Free-Range Chicken Ballotine
Confit Chicken Stuffed Cabbage, Pea Purée, Kumquat-Pistachio Relish, Masala Jus

Heritage Pork Loin
Treviso, Dried Cherry, Plum, Walnut, Charred Beet, Pork Jus

Grilled Center Cut Ribeye
Braised Beef Croquette, Market Vegetables, Garlic-Lime Bagna Cauda, Balsamic Jus

A5+ Japanese Wagyu
Strip Loin, 4oz ***(Additional $65)***
Filet Mignon, 6oz ***(Additional $110)***
Ribeye Accompaniments

Additional Second 54

THIRD

Strawberries & Cream
Chiffon Cake, Crème Fraîche, Raspberry, Sesame Crumble, Vanilla-Rose Ice Cream

Persimmon Rice Pudding
Cinnamon, Candied Black Walnut, Date Caramel, Yuzu Gel, Persimmon Tuile, Ginger Ice Cream

Chocolate Semifreddo
Green Tea Ganache, Sesame Bark, Brownie Brittle, Bergamot Cream

Cheese Plate *(Additional $6)*
Pleasant Ridge Reserve, Franklin's Teleme, Mariana, Seasonal Accompaniments

Additional Dessert 22

Additional Cheese Plate 28

Executive Chef Javier Lopez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% Service Charge added to all parties of 6 or larger All service charges & gratuities are shared with the entire hourly service team. If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check