

71 ABOVE

Spring 2026

Three Course 107

Wine Pairings 58

Royal Kaluga Caviar Service

28g \$92 50g \$165

Potato Pavé, Onion Lebni, Shiso Furikake, Shio Koji, Sesame, Lemon, Chive

FIRST

Japanese Sea Bream Crudo

Sake-Cured, Blood Orange, Fresno Chili, Olive Oil, Marcona Almond, Buddha's Hand, Black Lime

Yellowfin Tuna Tartare

Avocado, Cucumber, Lemon, Pine Nut, Jalapeño, Sumac, Mint, Sesame

Farm Salad

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

Grilled Octopus

Smoked Chimichurri, Sunflower Seed Dukkah, Lemon, Sweet Peppers, Squash

Short Rib Triangoli Pasta

Braised Short Rib, Oyster Mushroom, Black Garlic, Black Pepper, Parmigiano-Reggiano

Lemon Chitarra

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

Additional First 32

Chilled Oysters 21

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

SECOND

Charred Red Beet 'Steak'

Gold Beet Chimichurri, Citrus, Potato Pavé, Black Garlic Purée, Horseradish Emulsion

Australian Barramundi

Caramelized Cauliflower Purée, Meyer Lemon, Marcona Almonds, Shelling Bean Fricassée

Free-Range Chicken Ballotine

Basmati Rice Stuffed Cabbage, Pea Purée, Kumquat-Pistachio Relish, Tikka Masala Jus

Heritage Pork Loin

Rancho Gordo White Allubia Beans, Celery Root Purée, Apple Brown Butter, Jus

Grilled Center Cut Ribeye

Lacquered Brisket, Broccolini, Squash Oyster Mushroom, Date Purée, Balsamic Jus

A5+ Japanese Wagyu

Strip Loin, 4oz (Additional \$65)

Filet Mignon, 6oz (Additional \$110)

Ribeye Accompaniments

Additional Second 54

Bread Service 8

Cultured Butter

THIRD

Strawberries & Cream

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

Citrus Pound Cake

Vanilla Cream, Burnt Orange Caramel, Candied Pistachio, Tangerine 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 21

Additional Cheese Plate 27

Executive Chef Javier Lopez

Chef de Cuisine Marcos Guillen

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