



Summer 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

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

Chilled Oysters 21

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

SECOND

Charred Red Beet 'Steak'

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

Opal Barramundi

Prawn Stuffed Squash Blossom, English Pea,
Carrot, Ramp Beurre Blanc, Habanero

Free-Range Chicken Ballotine

Basmati Rice 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, 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

Peaches & Honey

Olive Oil Cake, Honey Mousse, Yogurt Cremeux,
Almond Tuile, Elderflower 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