

## FIRST

**Kaluga Caviar** (Additional \$50)  
Sturgeon, 28 Grams,  
Traditional Accompaniments

**Hamachi Sashimi**  
Cucumber, Serrano, Radish

**Market Beets**  
Blackberry, Labneh, Fennel, Seeds

**Tomatoes and Charred Avocado**  
House Made Tofu, Lime Basil,  
Calamansi, Sesame

**Burrata with Summer Squash**  
Basil, Lemon, Fennel Pollen

**Chicken Liver Mousse**  
Rhubarb, Pistachio, Brioche, Saba

## Additional First 21

## SECOND

**Scallop Crudo**  
Prickly Pear, Cilantro, Lime

**Grilled Asparagus**  
Citrus, Trout Roe, Capers, Smoked Oil

**Charred Eggplant**  
Broccoli di Ceco, Miso, Dashi

**Crispy Octopus**  
Tomato, Eggplant, Zaatar, Pinenut

**Ricotta Gnocchi**  
Corn, Tuscan Kale, Pickled Garlic,  
Sourdough Breadcrumbs

**Duck Confit Terrine**  
Cherry, Market Lettuces, Mustard,  
Tarragon

## Additional Second 23

## THIRD

**Cauliflower Steak**  
Harissa, Meyer Lemon, Almond, Mint

**Ora King Salmon**  
Turnips, Lemongrass, Kumquat

**Pan Roasted Pork Loin**  
Polenta, Long pepper, Fennel,  
Grilled Strawberry

**Roasted Chicken**  
Wild Mushrooms, Corn, Chervil,  
Chicken Jus

**American Wagyu Short Rib**  
Braised, Cippolini Onion, Potato,  
Castelvetrano Chimichurri

**Japanese Wagyu** (Additional \$58)  
Seared A5 8+ Grade,  
Seasonal Accompaniments

## Additional Third 38

**Executive Chef** Javier Lopez

**MENU SUBJECT TO CHANGE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
18% Service Charge added to all checks and paid out to all hourly employees - Any additional tip would be shared by your service team.  
If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.