

## TONIGHT'S OFFERINGS

### TO BEGIN

#### KUMAMOTO OYSTER 7

JALAPEÑO LIME GRANITA | RED ONION | CILANTRO

#### PRIME STEAK TARTARE 10

BRIOCHE | PECORINO | LEMON | CURED EGG YOLK

#### GRILLED LIVE SCALLOP 14

BROWN BUTTER | CILANTRO | GARLIC

#### A5 MIYAZAKI TENDERLOIN\* 32 PER OZ

CARAMELIZED SHALLOTS | POLENTA | PEPPERCORN SAUCE

### COLD

#### FOIE GRAS ICE CREAM 20

GRILLED PERSIMMON | CRUMBLE | GINGER | CLOVE

#### CRUDO\* 18

SHOYU | YUZU | CITRUS | SMOKED OLIVE OIL

#### BEET SALAD 15

YOGURT ESPUMA | PISTACHIOS | RADISH  
BABY GEM LETTUCE | DILL | MINT OIL | ORANGES

### HOT

#### RICOTTA DUMPLINGS 14

CRISPY CHICKEN SKIN DUST | BLACK PEPPER SAUCE  
THYME | PEA TENDRILS

#### BUTTERNUT SQUASH 16

BROWN MISO GLAZE | TAHINI | YOGURT | POMEGRANATE  
MINT SALAD | BEEHIVE TRUFFLEHIVE CHEESE

#### SPANISH OCTOPUS 28

FINGERLING POTATO | CHIMICHURRI  
ROMESCO | MICRO CILANTRO | CURED SPANISH LOMO

#### ROASTED CAULIFLOWER 15

ALMONDS | ANCHOVY BUTTER | CHIVES | MINT | GARLIC

### ENTREES

#### WILD MUSHROOM RISOTTO 35

HYPHA FOODS MUSHROOM MIX | CHIVE | VEGETABLE STOCK  
PECORINO

#### CAVATELLI & LAMB\* 38

BRAISED LAMB | BEEHIVE QUEEN BEE PORCINI CHEESE

#### HOKKAIDO SCALLOPS\* 60

CAPERS | SWEET POTATO PURÉE | SWEET POTATO HASH

#### BRICK CHICKEN\* 45

FINGERLING POTATO | BROCCOLINI | ROASTED GARLIC | CAPERS

#### AGED HUDSON VALLEY DUCK\* 66

HONEY GASTRIQUE | LAVENDER CRUST | CARROT 2 WAYS

#### WAGYU ZABUTON\* 75

CHANTERELLE MUSHROOM | BLACK GARLIC | CAULIFLOWER  
BORDELAISE | MATSUTAKE, CONFIT SHALLOTS

#### PRIME BEEF WELLINGTON\* 80

WILD MUSHROOM DUXELLE | PROSCIUTTO  
DEMI-GLACE | MUSTARD