

TONIGHT'S OFFERINGS

SHARABLES

BREAD SERVICE 12

LAYERED BRIOCHE | THYME | SEA SALT
BUTTER ROSE

CRUDO* 26

PONZU | CITRUS | SMOKED OLIVE OIL
FRESNO PEPPERS | FRIED CAPERS
TOASTED SESAME SEEDS | CHIVES

STEAK TARTARE* 32

PECORINO | CHIVES | LEMON
CURED EGG YOLK | GARLIC AIOLI | BRIOCHE

LITTLE GEM SALAD 18

PARMESAN | BREADCRUMBS | CURED EGG YOLK
ANCHOVY VINAIGRETTE

FOIE GRAS 36

CHEFS PREPARATION

CHAWANMUSHI 18

CHIVE | CARAMELIZED ONION
BRIOCHE CROUTON | 6-MONTH-OLD MANCHEGO

TORTELLINI 24

BLACK PEPPER | EGG YOLK | PROSCIUTTO
CHIVE

AGNOLOTTI 24

SWEET CORN | RICOTTA
TAJIN | CHIVES | BUTTER | COTIJA

ENTRÉES

RISOTTO 45

HYPHA FOODS MUSHROOMS | PECORINO
BLACK TRUFFLES

WAGYU BURGER 32

ROASTED GARLIC AIOLI | ARUGULA
CARAMELIZED ONIONS | CRISPY POTATO
GRUYERE CHEESE

SCALLOPS* 62

SWEET POTATO PUREE | BACON HASH
FRESNO PEPPERS | CAPERS

DRY AGED LAMB* 70

BUTTERNUT SQUASH | PISTACHIO CRUMBLE
DARK CHOCOLATE DEMI GLAZE

DUCK BREAST* 72

CARROT PUREE | MICRO CARROTS
ARIZONA PINECONE SYRUP | HAZELNUTS

BRICK CHICKEN* 36

FRIED SMASHED POTATO | BROCCOLINI
FRIED SHALLOTS | LEMON CAPER BUTTER SAUCE
CRISPY ONIONS

72 HOUR WAGYU SHORT RIB* 82

POTATO FOAM | CRISPY ONION | HORSERADISH
CHIVES | CARAMELIZED DEMI GLAZE

WELLINGTON* 100

DRY AGED PRIME TENDERLOIN
WILD MUSHROOM DUXELLE | PROSCIUTTO
DIJON | SPINACH | DEMI GLAZE

LIMITED AVAILABILITY

Anhelo

SIGNATURE 8 COURSE CHEFS TASTING MENU

CHEFS FAVORITE'S FROM AROUND THE MENU

ALL GUESTS MUST PARTICIPATE

195

PAIRINGS

NON-ALCOHOLIC PAIRING 175
CHEF'S WINE PAIRING 350
SOMMELIER WINE PAIRING 750

SPLURGE WORTHY MENU ADD-ONS

FRESH TRUFFLES

BLACK TRUFFLES MKT
ALBA WHITE TRUFFLES MKT

CAVIAR SERVICE* (1 OZ)

BLINIS | CHIVES | EGG
CRÉME FRAÎCHE | SHALLOTS

KRISTAL 140

CRAB & CAVIAR 75

CHAWANMUSHI | CHIVES
BUTTER POACHED CRAB | CAVIAR

A5 MIYAZAKI WAGYU MKT
SEARED | EGG YOLK DIPPING SAUCE