



FIRST COURSE

beef tartare

colatura, capers, mustard seed, cured egg yolk
25

crab salad

pineapple, hearts of palm, pomegranate
24

casarecce

beef short rib, heirloom tomato, black truffle
24

seared foie

plum, brioche, yogurt, port
33



summer corn soup

lobster, piquillo pepper, lime, coriander
16

peach salad

arugula, ricotta, purple radish, candied pecan, vanilla
15

heirloom tomato salad

burrata, red onion, grilled brioche, aged balsamic
22



watermelon salad

strawberry, feta, frisée, minus 8
16

SECOND COURSE

gambas al ajillo

key west pink shrimp, chorizo, scallion, baguette
28

seared tuna

serrano ham, fennel, white beans, piperade
26

diver scallops

melted leek, summer corn crema, pork belly
47

half dozen east vs west coast oysters

sherry mignonette, cocktail sauce
mp

bread service

seasonal jam, tapenade, compound butter
7

roasted bone marrow

pickled shallot, parsley, citrus, sourdough
30



grilled octopus

kalamata olive, lemon, potato, romesco
29

royal belgian osetra

traditional accompaniments
MP

THIRD COURSE

corvina

summer beans, baby squash, lacinato kale, sauce vièrge
45

rock shrimp linguine

rock shrimp, wild mushrooms, uni butter, chili pangrattato
42

red snapper

baby artichoke, clam, fregola, pancetta,
tomato lemon brodo
45

lobster

english pea, swiss chard, morels, ricotta gnudi,
sauce americaine
75

eggplant and tomato 'mousaka'

red lentils, tzatziki, dukkah
30



lamb loin

eggplant, pattypan squash, vadouvan
62



filet mignon

potato pavé, grilled broccolini,
pearl onion, sauce chasseur
67

seared duck breast

spaetzle, radish, confit leg, napa cabbage, cherry
42



iberico pork

shishito peppers, white polenta, rapini,
cipolline agrodolce
75



australian wagyu tomahawk

seasonal accompaniments
mp

20% gratuity will be added to parties of six or more.

CONSUMER ADVISORY: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.