

Menu

START

caviar service - crème fraîche, waffles, potato variations
belgian osetra (50g) -95- beluga (50g) -150- white pearl (50g) -200-



bread, ricotta, jam, cultured butter -12-

bluefin tuna crudo, lemon grass vinaigrette, capers, jalapeño -24-

radicchio, burrata, pumpkin seed, honey balsamic -18-

seared foie gras, brioche, plums, almonds -26-

crab, olive oil crabcker, frisée, citrus -19-

roasted beets, squash, endive, pumpkin spice dressing, goat cheese, poppy seed -17-

brussels, bacon, guajillo honey, smoked ricotta, lemon zest -16-

MAIN

smoked pork, carrots, blackberry agrodolce, sunchoke -46-

poached halibut, black rice, tomato vierge, pistachio crumble -52-

duck, beet purée, macademia gremolata, onion tatin, demi -48-

risotto, red wine glazed figs, hazelnuts, blue cheese, balsamic glaze -36-

venison, sweet mole, pears, baby kale, celeriac, fermented blueberries -52-

scallops, sweet potato, apple & raisin chutney, prosciutto, lentils, maple miso glaze -49-

wagyu bavette, pomme frites, shallot marmalade, chimichurri, mushrooms -59-

SWEET

chocolate cake, raspberries, bourbon ice cream -18-

guava, hazelnut praline semifreddo, brown butter cake, meringue -17-

black sesame mousse, blackberry, dulce streusel, basil sorbet -16-

almond cake, apple cider compote, barley ice cream -16-

candied delicata squash, basque cheesecake, spiced granola, blood orange -17-

selection of artisan cheeses -22-

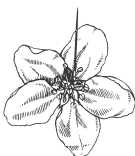
brought to you by -

Chef - Ahaggar Juárez

Pastry Sous - Joni-gaye Williams

Comis - Braxton Godwin, Cayson Duncan, Hugo David Vázquez

Service lead - Jeremy Patterson



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