

## CAVIAR

one ounce petrossian "royal ossetra" \$130

one ounce petrossian "imperial kaluga" \$375

OYSTERS *on the half shell, half dozen* \$24

OYSTERS ROYALE *on the half shell, sea urchin, caviar* \$48

CRUDO *chef's daily selection of sliced raw fish* \$28

OMAR SALAD *lacinato kale, lemon, ricotta salata* \$15

MEDITERRANEAN SALAD *arugula, san marzano tomato, cucumber, feta cheese* \$17

SUMMER ROLLS *wild shrimp, rice vermicelli, thai basil, sweet chili sauce* \$19

TUNA TARTARE *bigeye tuna crudo, mint, watermelon, sea beans, toasted sesame baguette* \$24

CRAB SALAD *jumbo lump crab, honeycrisp apples, elderflower gelée, trout roe* \$26

SCALLOPS *seared sea scallops, shiitake mushrooms, kohlrabi puree, homemade xo sauce* \$25

BEEF TARTARE *hand-cut beef tartare, capers, cornichon, baguette* \$26

VITELLO TONNATO *thinly sliced veal tenderloin, tuna aioli, capers, lemon* \$26

CACIO E PEPE *spaghetti, parmesan, pecorino, black pepper* \$22 / \$33

TORTELLONI *ricotta and basil ravioli, parmigiano, truffle jus* \$24 / \$36

SPAGHETTI NERI *squid ink pasta, lobster, shrimp, calamari, fines herbs* \$26 / \$39

VEGETABLE CROWN *summer squash, asparagus, spring garlic purée, black truffle* \$27

PRAWN CURRY *Bangalore spiced prawns, coconut curry, basmati rice* \$36

SEA BASS *steamed black bass, hon shimeji, Thai scallion-soy broth* \$39

DOVER SOLE MEUNIÈRE *wild dover sole, lemon, parsley, choice of side* \$67

WHITE LABEL BURGER *aged beef blend, fontina cheese, tomato jam, dijonnaise* \$27

CHICKEN TAGINE *Moroccan spiced boneless chicken, olives, preserved lemon, saffron couscous* \$35

LAMB CHOPS *grilled australian lamb chops, baby zucchini, marble potatoes, mint pesto* \$47

STEAK FRITES *aged new york strip steak, frites, sauce au poivre* \$56

TOMAHAWK CHOP *42oz prime bone-in ribeye, bordelaise, choice of two sides (serves 2 to 3)* \$150

MUSHROOMS · SPINACH · FRIES · BRUSSELS SPROUTS · BROCCOLINI *each side \$14*