

## CAVIAR

one ounce petrossian "royal ossetra" \$130  
one ounce caviar russe "golden ossetra" \$255  
one ounce petrossian "imperial kaluga" \$375

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

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

OMAR SALAD *lacinato kale, lemon, ricotta salata* \$17

MEDITERRANEAN SALAD *arugula, san marzano tomato, cucumber, feta cheese* \$19

VIETNAMESE GRILLED BEEF SALAD *grilled sliced beef over cool vermicelli with herbs and greens* \$26

SUMMER ROLLS *wild shrimp, rice vermicelli, thai basil, sweet chili sauce* \$21

TUNA TARTARE *bigeye tuna crudo, easter egg radish, rouille, caviar* \$26

DRESSED CRAB *jumbo lump crab, avocado, grapefruit, mint, crustacean aioli* \$27

CALAMARI A LA PLANCHA *seared squid, smoked eggplant puree, confit potatoes, salsa verde* \$27

BEEF TARTARE *hand-cut beef tartare, capers, cornichon, baguette* \$28

LOBSTER SALAD *fresh chilled maine lobster, pea shoots, hearts of palm, blood orange* \$42

CAPPELLETTI "CACIO E PEPE" *fontina and pecorino filled pasta, black pepper* \$25 / \$37

EPAULETTES *rabbit and reblochon cheese double-ravioli, black truffle jus* \$27 / \$39

LOBSTER SPAGHETTI *maine lobster, tomato confit, chili spice* \$34 / \$54

PRAWN CURRY *Bangalore spiced prawns, coconut curry, basmati rice* \$38

BLACK SEA BASS *steamed bass, hon shimeji, Thai scallion-soy broth* \$42

COD *pan roasted atlantic cod, cannellini beans, braised fennel, tomato fondue* \$39

DOVER SOLE MEUNIÈRE *wild dover sole, lemon, parsley, choice of side* \$68

VEAL CHOP *roasted veal chop, potato puree, cipollini onions, cognac-cream* \$54

CHICKEN TAGINE *Moroccan spiced boneless, olives, preserved lemon, saffron couscous* \$37

BEIRUT KEBABS *lamb kebabs with mint, pine nuts and a hint of cumin, saffron rice, tahini and cucumber yogurt* \$34

LAMB CHOPS *seared Australian lamb chops, zucchini terrine, caramelized yogurt, mint* \$49

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

STEAK FRITES *aged new york strip steak, frites, sauce au poivre* \$58

### TOMAHAWK CHOP

*42oz prime bone-in ribeye, bordelaise, choice of two sides (serves 2 to 3)* \$165

MUSHROOMS · SPINACH · FRIES · PENCIL ASPARAGUS · CAULILINI *each side* \$15