



New American Seafood

Shellfish & Raw Bar

***OYSTERS OF THE DAY**

Shallot, Mignonette

***KING CRAB SALAD**

Butter Lettuce, Apple, Calamansi Vinaigrette

***JAPANESE HAMACHI**

Watermelon Radish, Satsuma

***SHRIMP TOAST**

3 Caviar Sauce

***SALMON TARTARE**

Quail Egg, Brioche, Fennel Fronds

***TASMANIAN OCEAN TROUT**

Calamansi, Trout Roe

***BLUEFIN TORO**

Ginger Dressing, Wasabi, Chive

***WAGYU BEEF**

Black Olive, Crouton, Caviar

Antipasti

JAMON IBERICO

Pan Con Tomate, Grain Mustard, Cornichons and Pickled Pearl Onions

PLATEAU

Sopressata, Capicola, Prosciutto accompanied with Crostini, Grain Mustard, Cornichons

FROMAGE PLATEAU

Taleggio, Truffle Pecorino, Comte Saint Antoine Served with Crostini, Grapes, Honeycomb, Saba Reduction

Caspy Caviar

Served with Homemade Blinis, Creme Fraiche, Chives

* KALUGA	50g 125g	* OSETRA	50g 125g
* GOLDEN OSETRA	50g 125g	* SPECIAL RESERVE GOLDEN OSETRA	50g 125g
* RED CAVIAR	50g 125g		

Entrees

SPAGHETTI POMODORO

San Marzano Tomatoes, Reggiano Parmigiana, Basil

***ALASKAN BLACK COD**

Sweet Potato, Yuzu, Arugula Oil

***SEA BASS**

Sambal, Spring Beans, Yuzu Ginger Buerre Blanc

***BOBO FARMS DUCK BREAST**

Five Spice, Turnips, Blackberry Ginger Coulis

***8OZ AUSTRALIAN WAGYU BEEF #9**

Miso-Butter, Japanese Mushrooms

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness*