

(Menu is subject to change)

COLD

Dry Aged Beef Tartare • *horseradish, green goddess, cured egg yolk* • 18

Marinated Fluke • *apple, sea urchin, jalapeño* • 17

Heirloom Carrots • *almond, bulgar, buttermilk* • 14

Asparagus • *caramelized brioche, meyer lemon, foie gras* • 16

HOT

Roasted Spanish Octopus • *fennel, kumquat, nori* • 17

Ricotta Gnudi • *ramps, green garbanzo, spring onion broth* • 15

Asparagus Soup • *egg yolk, sunflower seeds, sorrel* • 14

Broccoli Agnolotti • *goat gouda, lemon, black truffle* • 17

Roasted Sweetbreads • *ginger, kohlrabi, roasted pork broth* • 18

ENTRÉES

Grilled Loup de Mer • *cauliflower, walnuts, dill* • 36

Roasted Lamb Loin • *celery root, artichoke, glazed tongue* • 41

Roasted Chicken • *ramps, banyuls, morels* • 32

Seared Cod • *gem lettuce, asparagus, razor clams* • 40

Charcoal Grilled Beets • *buckwheat, sheep's milk yogurt, licorice* • 23

Seared Scallops • *peas, carrots, sherry* • 39

Slow Roasted Beef Short Rib • *turnips, maitake, black garlic* • 38

Whole Roasted Dry Aged Duck (for two) • 90

foie gras sausage, spring onion, rhubarb

7 - Course Tasting Menu • 120

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DESSERT WINE & TEA

All Rare Tea Cellars Hand Selected Tea 6

Emperor's House Chai	Magnolia Blossom Oolong
Emperor's House Chamomile*	2001 Barrel Aged Pu-Erh
Emperor's House Mint Meritage*	First Flush Darjeeling
Regal English Breakfast	Sicilian Blood Orange Green
Regal Earl Grey	Moonlight Jasmine Blossom
	Sakura Kyoto Cherry Blossom Green

**caffeine free*

Coffee & Espresso Blends from La Colombe

Coffee | Decaf • 3.50

Espresso • 2 | 4

Cappucino | Latte • 5

Dessert Wines

'09 Royal Tokaji 5 Puttonyos • 18

'04 Keller Hubacker Auslese Riesling • 16

'10 Delaforce LBV Port • 12

Warre's Otima 10 Year Tawny Port • 11

Quinta do Noval 20 Year Tawny Port • 20

Quinta de la Rosa Lot 601 Ruby Port • 10

DESSERTS

11

Grilled Pineapple

fernet, butterscotch, fennel graham

Hazelnut & Coffee

whole milk ice cream, praline, toasted milk

Warm Chocolate Cake

buckwheat, kumquat, pomegranate

Rhubarb

goat's milk, thai long pepper, mint

Dark Milk Chocolate

earl grey, sudachi, black lime

Selection of Artisanal Cheeses • 15

rhubarb, onion, sourdough

*pastry chef Meg Galus
pastry sous chef Kim Mok*

