

Selection of House-Made Signature Breads | Bordier Butter | Extra Virgin Olive Oil | Fleur De Sel 20
 HAND-SHAPED FICELLE, GARLIC CROISSANT, BLACK TRUFFLE BRIOCHE, MULTI-SEED LAVASH

STARTERS

Potato & Leek Soup | Fingerling Potato Chips | Braised Leeks | Provençal Olive Oil | Garden Chervil 26
 Wild Arugula | Market Fennel | Toasted Pine Nuts | Parmigiano-Reggiano | Champagne Vinaigrette 36
 Organic Mesclun Greens Salad | Shaved Baby Vegetables | Avocado | Fines Herbes | Yuzu Vinaigrette 32
 Cinco Jotas Jamón Ibérico | Toasted Baguette | Pickled Vegetables | Mustard Seeds | Honey Comb 68
 Holland White Asparagus | Duo of Sauce Béarnaise | Calendula Petals 52
 Baja Gulf Prawns | Old Bay Aioli | Cocktail Sauce | Lemon 47*
 Bluefin Tuna Crudo | Avocado Mousse | Ninja Radish | Baby Shiso | Ponzu 53*
 Beausoleil Oyster | Red Wine Mignonette 39*/67*

CAVIAR SERVICE

Imperial Osetra Caviar | Golden Pearl 355* Imperial Osetra Caviar | Golden Pearl 355*
 Osetra Karat Caviar | Cucumber Finish 285* Osetra Karat Caviar | Cucumber Finish 285*

1OZ CAVIAR TINS, SERVED WITH LEMON-HERB BLINIS, TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS

HOUSE-MADE PASTAS

Baja Gulf Prawns | Lemon Crown | Classic Cocktail Sauce 47*
 Spring Pea & Mint Tortellini | Stracciatella | Meyer Lemon Preserve | Pea Shoots 59
 Summer Italian Truffle Pasta | House-Made Linguini | 36-Month Aged Parmigiano-Reggiano 75

MAIN COURSES

Tarbais Bean Cassoulet | Roasted Root Vegetables | Grilled Cabbage | Vegetarian Sauce Bordelaise 38
 Baja Striped Bass | Chantarelle Mushrooms | Green Asparagus | Egg Yolk Gnocchi | Meyer Lemon Emulsion 64*
 Ora King Salmon | Wilted Bloomsdale Spinach | Smoked Trout Roe | Carrot-Orange Emulsion 64*
 Organic Jidori Half Chicken | Wild Ramps | Weiser Farms Fingerling Potatoes | Tokyo Turnips | Chicken Jus 78*
 Colorado Lamb Chops | English Peas | Market Carrots | Morel Mushrooms | Paloise Gastrique 89*
 Snake River Farms American Wagyu Zabuton | Sweet & Sour Onion | Garlic Potato Purée | Béarnaise Reduction 98*
 32oz USDA Prime Porterhouse Steak | Garlic Potato Purée | Centonze Aioli | Sauce Bordelaise 275*

SIDE DISHES

Yukon Gold Potato Purée | Straus Butter 18 Bloomsdale Spinach | Garlic | Lemon 18
 Broccolini Amandine | Garlic | Lemon 26 Wild Field Mushrooms | Thyme | Shallots 26

CULINARY DIRECTOR JOE GARCIA
 EXECUTIVE SOUS CHEF GEL ZARA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
 A 20% service charge will be added to parties of six or more. *We will accommodate requests for checks to be split up to three ways.