

RAW AND CHILLED

HONEYCRISP APPLES SERVED OVER ICE, WASABI, BEETS AND UMEBOSHI, CELERY 15

HORS D'OEUVRES OF CURED KOHLRABI, HORSERADISH, TOMATO, WHITE SOY 14

HIRAMASA WITH 'FAIRY TAIL' EGGPLANT MARINATED IN ORGANIC SOY, CAPONATA, CILANTRO 22

SMALL AND WARM

TOMATO TOAST 15

WARM BROTH OF MUSHROOM STEEPED WITH SMOKED, DRIED APPLE AND BAY LEAF, HENRIQUES & HENRIQUES 10 YEAR VERDELHO MADEIRA 15

SOURD PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16

TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26

BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28

SFORMATO OF HOUSE-MADE RICOTTA WITH 'BLOOMSDALE' SPINACH, NUTMEG, AND EGG YOLK 18

SWEET, MELTED ONIONS IN BUTTERMILK, ROASTING HERBS, WARM BREADCRUMBS 16

ADD OSETRA CAVIAR +50

LARGE

SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20

CHICKEN LEG BRUSHED WITH MUSHROOM TARE AND ROASTED OVER COALS, AROMATIC GREEN SALAD 27

CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25

GULF REDFISH CRUSTED IN TOAST AND BRUSHED WITH LOCAL HONEY AND BUTTER,

FERMENTED GREEN GARLIC, PUREE OF GREEN PEAS 36

ROASTED CAP OF BEEF, JUS ROTI, CHESTNUT MUSHROOMS, LEEK ASH 75

DESSERTS

FROZEN DARK CHOCOLATE MOUSSE, MUSHROOM, MAPLE 14

WARM STRAWBERRY BUTTERCAKE, COLD CARDAMOM CREAM 15

PANNA COTTA WITH SEA SALT 12

* 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 SERVICE CHARGE OF 22% IS ADDED TO ALL BILLS