

Dinner Menu

Available from 5:30pm to 10:30pm Monday through Saturday

Snacks

Mixed Olives & Pickled Peppers	12
Tamarind Nut Mix	12
Onion Dip & Potato Chips trout roe, poppy seeds	12
Salted Cod Cronesquis potato, garlic aioli	12
Kumamoto Oysters tarragon mignonette, by the piece	4
Grilled Kumamoto Oysters caviar, butter, by the piece	10
Anchovy & Eggplant Tartine piquillo pepper, basil, sourdough toast	16

Small Plates

Moroccan Lamb Skewers mint yogurt sauce	18
Scallop Carpaccio sea urchin, avocado, radish	22
Jambon de Bayonne heirloom tomato, basil, sourdough toast	18
Soju-Cured Salmon beet, curry cauliflower rémoulade	15
Turbot Rillettes olive oil, chive, Espelette pepper	14

Steak Tartare	18
2.5oz, hand chopped skirt steak, capers, gherkins	
Tuna Tartare & Crispy Rice	20
kewpie mayo, sesame, seaweed	
Crispy Onion Tart	22
creamy spring onion, chanterelles	

Large Plates

Mini Burgers	27
wasabi mayo & roasted peppers	
Half-Smoked Salmon	28
wasabi beurre blanc, bell pepper, roe	
Chicken Pressé	29
black truffle, pommes purée, natural jus	
Steak au Poivre	49
7oz tenderloin, roasted potatoes	
Grilled King Crab	50
5oz, coral butter sauce, sorrel, pommes frites	

☞ Add Shaved Black Truffle (Market Price) ☛

Dessert

Nougatine	15
lavender honey ice cream, confit dried fresh fruit, kirsch chantilly	
Fraise-Melba	15
fresh strawberry sorbet and compote, whipped vanilla cream	
Exotic	15
mango banana sorbet, caramelized bananas, coconut rum emulsion	
Profiteroles	15
vanilla ice cream, warm chocolate chantilly	

Île Flottante	10
caramelized praline, orange cream	
Warm Bread Pudding	12
vanilla crème anglaise	
Patisserie of the Day	12