




## GOURMAND

**peeky toe crab**  
avocado, blood orange soup

**lobster**  
canneloni, celeriac, bouillabaisse

 **kurobuta pork jowl**  
caramelized apple, sweet potato, cider jus

 **venison**  
parsley root, chestnut, rosehip, red cabbage, gin

**hazelnut bar**  
yuzu cream, candied orange zest, mandarin sorbet

110



## ENHANCEMENTS

-  **black perigord truffle** chef recommends select dishes 40
- craft charcuterie** seasonal pickles, witbier mustard 26
- artisan cheese** chef's selection of five 26
- imperial reserve caviar** by the ounce 195
- wine pairing** selected by wine director jennifer eby 65
- carte blanche menu** reserve for your next visit 151

## TEASERS

**quarter smoked salmon**

**maine hard shell lobster**

**farmer's seasonal greens**

 **63° 'the good egg'**

**foie gras hot & cold**

 **kabocha squash bisque**

**acquerello seafood risotto**

 **wagyu beef tartare**

paddlefish caviar, apple, waffle 20

canneloni, celeriac, bouillabaisse 26

beet and chèvre cannelloni, full moon vinegar 19

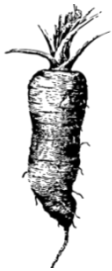
basil stracciatella, gnocco fritto, truffle parmesan broth 18

apple, lemon, onion marmalade 26

wild blue crab cake, coconut, squash "bacon" 20

lobster, squid, shrimp, sepia, preserved lemon 24

asian pear, crispy yolkr, ginger, rice chips 26



## SUBSTANCE

**diver scallops**

**crispy branzino**

 **painted hills beef  
tenderloin filet**

 **mcfarlane farms pheasant**

 **butternut squash  
tortelloni**

 **akaushi wagyu sirloin**

**dover sole**

coconut curry, bok choy, forbidden rice 54

sunchoke & artichoke orzotto parsley caper emulsion 49

dèsirée potato, spinach, horseradish béarnaise 60

breast & thigh, sweet potato, brussels, carrots, albufera 48

sugar snap peas, hazelnut, sage 34

bacon fondant potato, trumpet mushroom, asparagus 64

rainbow cauliflower, romanesco, meyer lemon 56