

Appetizers

- Tuna Tartare, Avocado, Radish, Yuzu-Mushroom Vinaigrette* 23
- Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 19
- Green Chickpea Hummus, Shiso and Crudite 19
- Sucrine Salad, Yuzu Buttermilk Dressing, Avocado & Crispy Potato 18
- Broccoli and Kale Salad, Mustard Vinaigrette, Soft Boiled Egg* 20
- Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache 18
- Spring Pea Soup, Parmesan Foam 18
- Crispy Calamari, Pickled Chilis, Basil, Citrus-Chile Emulsion 16

Pizza and Pasta

- Black Truffle and Fontina Cheese Pizza 21
- Mozzarella Pizza, Tomatoes Chili Flakes and Basil 16
- Paccheri and Meatballs
- Smoked Tomato Ragu, Parmesan Cheese* 28
- Fresh Pappardelle
- Artichokes, Green Chile and Parmesan 20/32
- Pea Pansotti
- Warm Bacon Vinaigrette 22/34

Chef's Seasonal Caviar Creation 55

Chef's Caviar Selection with Classic Accoutrements

- Imperial Osetra 120
- Russian Osetra 160
- Imperial Russian "000" 225

Entrées

- Tender Spring Vegetables
- Grains, Red Curry and Radish Sprouts 28
- Mustard Crusted Faroe Island Salmon
- Honey Roasted Pickled Beets, Horseradish Herbal Yogurt* 38
- Roasted Black Sea Bass
- Spring Garlic Lemon Nage, Pea Puree and Artichoke Hearts* 36
- Caramelized Local Diver Scallops
- Sweet & Spicy Pepper Sauce, Sugar Snap Peas and Mint *42
- Grass Fed Cheddar Cheeseburger
- Russian Dressing, Yuzu Pickles, Crispy Onions and French Fries* 24
- Parmesan Crusted Organic Chicken
- Artichokes, Lemon-Basil Sauce 36
- Grilled Australian Rack of Lamb
- Broccoli Spaetzle, Aleppo Chile Emulsion* 48
- Peppercorn Crusted Veal Chop
- Potato Gnocchi, Morel Mushroom, Fava Beans and Tarragon* 44
- Grilled Niman Ranch Beef Tenderloin
- White Asparagus, Habanero-Elderflower, Herbs and Flowers* 44

Sides 10

- Grilled Asparagus, Lemon and Black Garlic
- Spring Peas, Fava Beans and Pickled Ramps
- French Fries with Herbs
- Mashed Potatoes