

**EAST COAST OYSTERS**

citrus, tabasco, horseradish  
28 / 6 pcs

**CHILLED LOBSTER**

gem lettuce, lime aioli, avocado  
24 / 2 pcs

**HOKKAIDO SEA SCALLOP**

cucumber, ponzu, dill  
24

**SALMON CRUDO**

charred poblano, barley miso  
26

**HAMACHI CEVICHE**

crème fraîche, asian pear, radish  
34

**BEEF CARPACCIO**

manchego, watercress, chive aioli  
28

**CAESAR SALAD**

white anchovy, lardon  
20

**BEET SALAD**

blood orange, endive, yuzu honey  
24

**ALOBAR WEDGE SALAD**

bacon, maytag blue cheese  
26

**TAGLIOLINI**

mussel, clam, garlic-chili oil  
44

**RICOTTA RAVIOLI**

white truffle, parmigiano reggiano  
90

**CONFIT DUCK PAPPARDELLE**

black kale, pecorino romano  
46

**GRILLED SEA BREAM**

piquillo pepper, caper, olive  
48

**BRAISED SHORT RIB**

maitake mushroom, wild onion, jus  
58

**DOVER SOLE**

butter, parsley, lemon  
85

**BONE-IN USDA RIBEYE**

cremini mushroom, jus  
115 / 24 oz

**FRENCH FRIES**

lemon aioli  
12

**BROCCOLINI**

garlic, pickled chili  
16

**PAIN AU LAIT**

12 / 4 pcs

**FEATURES**

**FOIE GRAS PARFAIT**

pecan, apple, lemon thyme  
26

**TIGER PRAWN**

garlic butter,  
sourdough crouton  
30

**SEA SCALLOP**

oscietra caviar, chive, butter  
58

**RACK OF LAMB**

mustard jus  
75

**DESSERT**

**MILLE-FEUILLE**

raspberry chantilly  
20

**CHEESECAKE**

sour cherry  
18

**APPLE TART**

vanilla ice cream  
18