

dinner features

TUNA TARTARE

watermelon radish, sesame
cilantro
34

FOIE GRAS PARFAIT

candied pecan, apple
lemon thyme
26

TRUFFLE CHITARRINE

alba white truffle, taleggio
parmigiano reggiano
90

PROVIMI VEAL SCHNITZEL

brown butter mustard jus
caper, caramelized shallot
48

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

SALMON CRUDO

charred poblano, barley miso, lemon
26

TIGER PRAWN

horseradish, cocktail sauce
36 / 3pc

CHILLED LOBSTER

fermented jalapeño, lime, avocado, nori
24 / 2pc

HOKKAIDO SEA SCALLOP

tangerine, shiso, pickled shishito
24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

CAESAR SALAD

white anchovy, lardon
parmesan
24

BEET SALAD

blood orange, pecan
orange-ginger vinaigrette
24

ALOBAR WEDGE SALAD

bacon, maytag blue cheese
cherry tomato
26

mains

TAGLIOLINI

mussel, clam, garlic-chili oil
44

RICOTTA MEZZELUNE

guanciale, butternut squash, brown butter
42

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

BRAISED SHORT RIB

chimichurri, wild onion, jus
58

DOVER SOLE

parsley, lemon, butter
MP

prime chops

all steaks served with cremini mushrooms
horseradish cream / chimichurri / peppercorn jus
5

DRY-AGED CÔTE DE BOEUF

creekstone farms, kansas
MP

10oz FILET MIGNON

black angus, ontario
85

24oz BONE-IN RIBEYE

usda prime, nebraska
125

PAIN AU LAIT

12 / 4pc

BROCCOLINI

garlic, pickled chili
18

TWICE BAKED POTATO

bacon, aged cheddar
24

60 / 4g white truffle

FRENCH FRIES

lemon aioli
12

SHISHITO PEPPERS

parmesan, lemon
18

dessert

CHEESECAKE

sour cherry compote
20

MILLE-FEUILLE

raspberry chantilly
20

CHOCOLATE TART

hazelnut, fudge ice cream
20

BANANA CREAM PIE

caramel, rum ice cream
20

happy hour from 2:30 p.m. to 4:30 p.m. / from 9 p.m. until late