

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6 pcs

CHILLED LOBSTER

gem lettuce, lime aioli, avocado
24 / 2 pcs

BLUEFIN TUNA CARPACCIO

périgord truffle, radish, olive oil
38

SALMON CRUDO

charred poblano, barley miso
26

TORCHED HAMACHI

asian pear, miso, ginger
34

BEEF CARPACCIO

manchego, arugula, chive aioli
28

CAESAR SALAD

white anchovy, lardon
24

BEET SALAD

blood orange, endive, yuzu 'honey'
24

ALOBAR WEDGE SALAD

bacon, roquefort blue cheese
26

TRUFFLE CHITARRINE

périgord black truffle, taleggio
50

CONFIT DUCK PAPPARDELLE

black kale, pecorino romano
46

RICOTTA MEZZELUNE

spring pea, lemon, mint
44

GRILLED SEA BREAM

piquillo pepper, caper, olive
48

DOVER SOLE

butter, parsley, lemon
mp

CREEKSTONE STRIPLOIN

sauce au poivre
85 / 10 oz

BONE-IN USDA RIBEYE

cremini mushroom, jus
125 / 24 oz

FRENCH FRIES

12

PAIN AU LAIT

12 / 4 pcs

BROCCOLINI

garlic, pickled chili
18

WHITE ASPARAGUS

grainy mustard, fine herbs
32

FEATURES

FOIE GRAS PARFAIT

rhubarb, pistachio, lemon balm
26

TIGER PRAWN

garlic butter, sourdough crouton
30

SEA SCALLOP

osciètra caviar, chive, butter
58

IBERICO PORK CHOP

chorizo jus
80 / 10 oz

DESSERT

MILLE-FEUILLE

raspberry chantilly
20

CHEESECAKE

sour cherry
20

BANANA CREAM PIE

rum, caramel, chocolate
20