

The Lobby

SOCIAL

Merguez Flat Bread 20
spiced lamb sausage, olive, vadouvan tzatziki

Seasonal Vegetarian Flat Bread 17
seasonal ingredients selected by our Chef

Mezze Experience 🌿 20
fresh chickpeas falafel, pepper hummus,
bulgar salad, smoked eggplant, olive tapenade,
spicy walnut spread

Oyster of the Day * 🌿
cubeb peppercorn mignonette
½ dozen 18 | dozen 36

Caviar 250
Imperial Osetra (1 oz.) sourdough olive oil blinis,
traditional accoutrement

Soy Cured Salmon * 13
frisée, radishes, black lime

STARTERS

French White Asparagus 18
poached duck egg, morel duxelle, sourdough

Anson Mills Heirloom Grain 🍷 17
farro, quinoa, wheatberries, fresh and preserved fruits,
green almonds, young garlic vinaigrette

Green Market Salad 12 🌿
fresh fine herbs, preserved lemon vinaigrette

Lobster Bisque 21 🌿
kiffier lime, pickled young coconut,
curry spiced peanuts

Spanish Carabineros Ravioli 24
saffron pasta, shellfish emulsion,
tarragon essence, summer squash

Pork Belly 21
Paprika-honey, emulsion, pecan, stonefruit

Ahi Tuna TarTare* 19 🌿
hass avocado, soy, Marcona Almonds

Avocado Crab Toast 18
Peaky toe crab, lime dressing, pickled mustard seeds

King Crab 19
sesame nougatine, black sesame emulsion, american caviar

Tomato Soup 12 • 🍷 🌿
roasted toy box tomato, Parmesan "espuma", sourdough crisp

Heirloom Tomato 'Caprese' 14 🌿
ancient melon, cheese cremux, prosciutto,
basil, white balsamic

CHEF'S ENTRÉES

Summer Corn 'Elote' Risotto 🌿 • 32
sweet corn, popcorn, parmesan, lime,
smoked hazelnut
poached lobster tail +25
seared scallops +21
black truffle +18

Alaskan Halibut * 🌿 37
fig, guanciale, olive, lemon, bee pollen, champagne

American Wagyu* 🌿 69
potato puree, oxtail, royal trumpet, bordelaise,
cippolini black truffle, muscat gastrique

Duck Breast 40
"fried grains", duck egg, broccoli rabe,
umeboshi, blackberry

'Green Circle Farms' Heritage Red Chicken 🌿 🍷 36
charred allium, Blanquette of vegetables, chicken jus

Diver Scallops 32 🌿
jamón clam cream, foraged mushrooms, cold pressed parsley

Crisp Skin "Ora King" Salmon* 🍷 🌿 34
variation of artichokes, salmon bordelaise

Lamb Loin 39
pistachio, spring onion, treviso, sheep milk yogurt,
strawberry harissa jam, carrot, spiced jus

Pea and Shiso Agnolottii 🌿 • 26
stinging nettle crème fraiche, peas, espelette, lavender

SIMPLY PREPARED

'Green Circle Farms' Amish Chicken 29

Halibut 34

'Ora King' Salmon 30

New York Strip 50

Ribeye, Bone-in 54

Lamb loin 35

Wagyu, American 60

Duck Breast 34

SIDES

Fresh chickpeas pistou 15

Foraged mushrooms, brown butter dashi 11

Whipped potato, black truffle, thyme 12

Grilled asparagus, green garlic, lemon 14

Mac and Cheese, fresh truffle 20

Anson Mills polenta, pickled corns 13

Heirloom carrots, honey, kumquat, almond 12