

A5 MIYAZAKI HAND ROLL

Grilled Enoki Mushrooms | Uni | Sterling Royal Caviar **2PCS 32 GF**

CHEESE DUO

Fruit Preserves | Olives | Marcona Almonds | Sourdough

Tablesides Fondue | Fried Artichokes | Truffle Honey **30 V**

HAMACHI CRUDO

Balsamic Strawberries | Pink Peppercorn | Mint **19 GF**

'PANZANELLA' SALAD

Fried Green Tomatoes | Haricot Verts | Boiled Peanuts | Red Chili Ranch **17 VG**

MEACHAM FARM BEETS

Ricotta | Pickled Gooseberries | Macadamia Crumble | Herb Oil | Grilled Sourdough **17 V**

COBIA COLLAR

Nuoc Cham | Thai Chilis | Cilantro **26**

SMOKED POTATO PIEROGIES

Caraway Cabbage | Carrot Cream | Fried Artichokes | Brown Butter **22 VG**

BRAISED PORK CHEEKS

Anson Mills Corn Pudding | Smoked Tomato Sugo | Pig Ear Chicharron **23**

POTATO CRUSTED FISH

Bread & Butter Relish | Dill Oil | Finger Lime | Creme Fraiche **34 GF**

16 OZ ZA'ATAR SHORT RIB

Orange Labneh | Garlic Purée | Skug Roasted Mushrooms | Beef Fat Urfa Roti **75**

VINDALOO PAPPARDELLE

Lamb Neck | Pistachio Pistou | Tamarind Tomatoes | Preserved Lemon Yogurt **27**

FRITTELLI 'CACIO E PEPE'

Caviar Herb Cream | Cracked Pepper | Parmigiano **22**

GNOCCHI

Parisian-Style | Short Ribs | Ricotta | Pickled Peperonata **32**

SEARED FOIE GRAS

Huckleberry Minus 8 Gastrique | Cashew Pear Nutella | Vanilla Pear **25**

TASTING MENU

Allow our Chef to guide you with a multicourse experience.

Food Experience | **145 PER PERSON**

Pairing Experience | **50** Reserve Pairing | **80**

Full Party Participation Required | 20% Gratuity Included

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

ROOSTER
& THE TILL