Noble country loaf, whipped truffle butter $7
Pimento cheese fondué, house french loaf, kale duxelles, leek ash $14
Za’atar man’ouche, gouda, artichoke, kalamata olives, manchego, micro arugula $16
The “Bonet” (pronounced: bo - nay), 3lb roasted bone marrow $48
it belongs in a museum

Oysters on the half shell, cocktail sauce, pomegranate mignonette, horseradish: east or west coast $23
Tomatillo & calabrian chili shrimp cocktail, roasted garlic, chive aioli $19
Hiramasa crudo, buttermilk vinaigrette, herb oil, apple serrano jam, puffed black rice, crispy leeks* $24
ahi tuna tartare, black yuzu mole, crispy rice cake, grand ossetra caviar $29
Butter poached shellfish, darifiled butter, thyme, grilled lemon: alaskan king crab $155/ whole maine lobster $85

Renaissance Tower 1 $120
6 oysters, 4 shrimp, 1/2 lobster w/ crab stuffing, 1/4 lb king crab $121
Renaissance Tower 2 $215
12 oysters, 6 shrimp, whole lobster w/ crab stuffing, 3/4 lb king crab $216

SALAD & STARTER
Strawberry & whipped honey ricotta, spring lettuces, melon, candied pistachio, tarragon vinaigrette $17
Knife & fork wedge, niman ranch pork belly, balsamic cherry tomatoes, parsley, blue cheese vinaigrette $18
Avocado caesar, shaved parmesan, frio, romaine, herbs croutons $16
W&W spicy meat-a-balls, house grind, italian polenta, pomodoro, fresh basil $18
Beef carpaccio, arugula, bone marrow aioli, cured egg yolk, parmesan, brown butter breadcrumb* $22

STEAK
16oz Beef wellington for 2, filet mignon, mushroom duxelles, puff pastry, potatoes, demi* $178
limited availability, guaranteed with 24 hours notice, allow a minimum of 45 minutes to prepare
served with whipped parmesan potatoes, roasted baby carrots
16oz Ribeye* $64
10oz Filet of beef tenderloin* $60
Make it a Surf & Turf: butter poached prawns $19, sea scallop $12/ea, 1/4 lb king crab $38, 1/2 Lobster $45

ENTREMES
Fried cauliflower, pipian mole, parmesan, pickled cabbage, candied pepitas $22
Wild boar bolognese, creste di gallo, durham ranch wild boar, san marzano tomato, parmigiano reggiano, fried basil $28
Lobster tagliatelle, 1/2 maine lobster, king crab stuffing, spanish chorizo, white wine, garlic* $58
12-hour braised oxtail pappardelle, horseradish ricotta, parmesan, shallots, pink peppercorn $32
Cast iron half chicken, organic bird, pan jus, shocked asparagus, beech mushrooms* $38
Duck breast à forange, harissa, serrano, broccoli, forbidden rice* $32
Faroe island salmon, celery root puree, kale, herb oil, golden beets, pancetta, english peas* $38
New england sea scallops, cinco jotas iberico jam, corn foam, fennel, smashed & salted pee wee potatoes, hazelnut vinaigrette, $54
A5 salisbury steak, truffle, wild mushroom gravy, mashed potatoes, cherry tomato $55

sides
mac & cheese $14, truffled mac & cheese $24
german potato dumplings, gouda, manchego, sage brown butter $14
jr’s parmesan whipped potatoes $12
truffled manchego fries, lemon aioli $14
grilled broccoli, hazelnut dukkah, gremolata $12
poached asparagus, béarnaise $14

enhancements
butter poached prawns $19
sea scallop $12/ea
shaved truffles $25
w&w real good demi $6
torched truffle butter $6
chimichurri $6, horseradish sauce $4

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.