

CHAMPAGNE & CAVIAR

- Bump of Kaluga Caviar 16
- Bump of Royal Kaluga Caviar 25
- Bump of Royal Ossetra Caviar 25
- Lallier, 'r.018', Brut 30
- Henriot, Blanc de Blancs 45
- Krug, Brut 80

HORS D'OEUVRE

- Select Oysters, Chill or Grill 4. each
- Grilled Castelvetrano Olives, Sea Salt, Olive Oil 17
- Spicy Ahi Tuna Cones, Caviar, Gold Leaf 29
- Ossetra Caviar, Poached Egg Yolk, Lemon-Chive Crème Fraiche 36

STARTERS

- Hamachi Crudo, Lime Leaf, Coconut Dressing, Serranos, Finger Limes 32
- Dungeness Crab Salad, Sauce Americaine, Soft Herb Salad 32
- Maine Scallops, Fall Vegetables, Lobster Bisque 34
- Duck "Foie Gras" Torchon, Sourdough Toast, Pink Lady Apple 32
- Tableside Baby Gem Caesar Salad, Grilled or Traditional 29
- Italian Green Salad, Truffle Vinaigrette, Parmesan, Shaved Fennel, Onion 24



Fia
STEAK
"carne e fuoco"

FISH & PASTA

- Grilled Maine Lobster Risotto 59
- Hand Rolled Cavatelli, Black Truffle, Parmigiano Reggiano 48
- Grilled Mediterranean Branzino, Sea Salt, Lemon 79

ADDITIONAL SAUCES:

- Peppercorn 9
- Bordelaise 9
- Béarnaise 5
- Truffle Butter 10
- Fia Steak Sauce 5
- Creamy Horseradish 5

OFF THE FIRE

- Grilled Lobster Tail, Celery Root, Honey Butter 75
- A5 Wagyu, 4 oz Minimum 35/oz
- Prime Filet Mignon, Creekstone Farms, 8 oz, 79
sweet onion puree, tempura onion ring
- Prime New York Steak "au poivre", Creekstone Farms, 14 oz 84
- Prime Bone-In Ribeye, Pommes Gaufrettes, Creekstone Farms, 22 oz 110
- Veal "Chateaubriand", Morel Mushrooms 66
- Prime Petite Filet, Creek Stone Farms, 6 oz 69
sweet onion puree, tempura onion ring
- Dry Aged Australian Lamb Rack 65
Chermoula, Spiced Yogurt, Pickled Vegetables

SIDES

- Miso Glazed Shiitake Mushrooms 23
- Wieser Farm Sprouting Cauliflower, Parsley Raisin Pesto 19
- Dauphinoise Potatoes, Double Cream, Thyme, Rosemary, Chives 23
- Creamed Bloomsdale Spinach 18
- Fia Steak Truffle Mashed Potatoes 24
- Poached Green Asparagus, Morel Mushroom Sauce 24

REQUEST IN ADVANCE

ALLOW 30 MINUTES

- Chocolate Soufflé, Manjari Chocolate, Grand Marnier Anglaise 25

EXECUTIVE CHEF: **BRENDAN COLLINS**
EXECUTIVE PASTRY CHEF: **DANIELLE CHRISTIE**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% CHARGE IS ADDED BY THE RESTAURANT TO ALL CHECKS TO HELP OFFER HEALTHCARE COVERAGE TO OUR EMPLOYEES. PLEASE LET US KNOW IF YOU HAVE ANY QUESTIONS. THANK YOU FOR SUPPORTING A HEALTHIER STAFF.