



SHARE PLATES

KUMAMOTO OYSTERS

yuzu, grapefruit, pea shoots
24

OBATZDA WITH PRETZEL

8

FRIED OKRA WITH CHIPOTLE

corn salsa
9

SALT STONE GRILLED PRAWNS

kaffir rémoulade
16

SUMAC DUSTED TUNA SKEWERS

red pepper chutney
14

CURRYWURST

9

APPETIZERS

HEIRLOOM TOMATO MILLE FEUILLE

eggplant, mozzarella
18

SALAD OF MÂCHE, HERBS AND BACON

truffle-hazelnut vinaigrette
16

STAR ANISE CURED SEA TROUT

asian pear, sesame, cilantro remoulade
15

CEVICHE OF KAMPACHI

avocado, lime, tomatoes
16

CHEESE SPAETZLE

truffle reduction
15

LOBSTER WONTON

shiitake mushrooms, edamame, yakitori glaze
17

SEARED SEA SCALLOPS

green asparagus, celery root, truffle bouillon
26

WEISSWURST WITH HAENDLMAIER MUSTARD

pretzel
12

VELOUTÉ OF CHANTERELLE MUSHROOMS

foie gras ravioli
13

ENTRÉES

THAI BOUILLABAISSÉ

shrimp, scallop, green papaya
28

CIABATTA CRUSTED STRIPED BASS

fennel, tomato, haricots verts,
saffron-orange emulsion
29

SEARED WALLEYE PIKE

orzo stew, chanterelles,
champagne sauce
27

GRILLED CHICKEN BREAST

corn stew, jalapeño, tamarind emulsion
29

LAMB CHOP AND SHOULDER

pimientos de padrón, fingerling potatoes,
yogurt-cumin sauce
33

BRAISED SHORT RIB OF BEEF

creamed spinach,
tarragon-horseradish emulsion
39

**CHEF'S TASTING MENU
AVAILABLE UPON REQUEST**

18% Gratuity will be added for all parties of 6 or more