

Raw Bar

Available a la carte only

Caviar

Served with Blinis, egg, crème fraiche

	½ oz	1oz
Urbani Fusion	100	180
Urbani Osetra	--	225

Oysters Of The Day

Mignonette
19/38

Seafood Tower

For 1-2 people 90 | For 3-4 people 165

1/2 lobster
tuna tartare
shrimps
oysters
seafood salad
mussels
clams

Shrimp Cocktail 18

Koji sauce

Side Dishes 10

Crispy Fingerling Potatoes

Brussel Sprouts
Lardon, Vincotto



Donahue Prix Fixe

Choose an Appetizer, New American Inspiration & a Dessert for \$50

★ Item available for a supplemental charge of \$5 ★
✂ Items available for a supplemental charge of \$10 ✂

Appetizers

Burrata 20

Confit tomatoes, balsamic strawberries, smoked sea salt

Spring Salad 12

Mache, fresh berries, chevre, roasted pistachios, watermelon radish, sherry vinaigrette

★ Tuna Tartare 22

Soy, matcha, yuzu, toasted avocado, crispy rice, black sesame

★ Chilean Sea Bass Ceviche 23

Aji amarillo, leche de tigre, tortilla

★ Green Pea Mint Gazpacho 25

Shrimp, english cucumber, green papaya, kaffir lime, Salmon roe

New American Inspiration

Baby Artichoke Hearts 26

Beech mushrooms, haricot vert, preserved lemon, balsamic pearls

Pulpo Orecchiette 28

N'duja butter, pangrattato, green peas

✂ Pan Roasted Branzino 35

Fennel, bottarga, artichokes, black garlic

✂ Braised Short Rib 32

Chevre blue corn grits, asparagus, jus

Dessert

Junction Cheesecake 12

Miso caramel

Chocolate Pot de Creme 12

Rosé Macerated Berries, Koji powder

Tres Leches 12

Mango, Clase Azul Reposado