

Raw Bar

Available a la carte only

Caviar

Served with Blinis, egg, crème fraiche

	Bump	½oz	1oz
Urbani Fusion	20	100	180
Urbani Osetra	--	--	225

Oysters Of The Day

Mignonette
30/60

Seafood Tower 90

For 1-2 people

4 Shrimps
6 Oysters
8 Mussels
8 Clams
Seafood salad
Tuna tartare
Sea bass ceviche

Seafood Tower 185

For 3-4 people

1/2 Lobster
8 Shrimps
12 Oysters
16 Mussels
16 Clams
Seafood salad
Tuna tartare
Sea bass ceviche

Shrimp Cocktail 20

Miso cocktail sauce

Side Dishes

Crispy Fingerling Potatoes 10

Roasted garlic aioli

Sautéed Spinach 10

Garlic

Donahue

Passage to Eras

Four Courses \$95

Optional Wine pairings \$95

Featuring Veuve Clicquot & Dom Perignon

Euphoria

Crudo

Pickled Candy-Striped Beets.
Compressed Pineapple. Yuzu Aioli

Beef Carpaccio

Whisky Barrel Aged Shoyu. Fried Capers.
Quail Egg. Baby Arugula

Passion

Squid Ink Fettuccine

Spanish Octopus.
Confit Heirloom Cherry Tomatoes. 'Nduja

Braised Wild Boar Ragout

Fresh Egg Pappardelle.
Herbed Lemon Ricotta

Devotion

Pan Seared Halibut

Chanterelle Mushroom Risotto.
Tartufo Bianco

Braised New Zealand Lamb Shank

Smoked Cauliflower.
Pomegranate Molasses. Blue Corn Grits

Frills & Thrills

Nemesis Chocolate

Wild Berry Coulis. Nicaraguan Caramel.
Strawberry Granita Hibiscus. Basil