

# 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 Platter 90

For 1-2 people

4 Shrimp  
2oz Scallops  
2g Kaluga Caviar  
6 Oysters  
Tuna Tartare  
Ceviche  
Seafood Salad  
Mignonette  
Miso Cocktail Sauce

# Restaurant Week

Choose Three Plus One Dessert

## Cheese Plate 17

Selection of 3 Cheeses  
& Accouterments

## Charcuterie Plate 17

Selection of 3 Cured Meats  
& Accouterments

## Honey & Brie Cheese 15

Gooseberry Mermelade, Thyme,  
Toasted Nuts

## Scallops Pasta 20

Squidink Pasta, Olives,  
Orange Sauce

## Cured Tuna "Carpaccio" 12

Capers, Pickled Fennel,  
Aromatics

## Shrimp Cocktail 15

Miso cocktail sauce

## Braised Short Ribs 16

Carrots & Koji Purée,  
Veal Demi-Glace

## Pan Roasted Swordfish 17

Butter Squash, Vierge Sauce

## Smoked Salmon 12

Beetroot, Capers, Feta Cheese

## Roasted Skirt Steak 18

Chimichurri

## Pan Seared Branzino 16

Red Quinoa, Cauliflower

## Rockfish Ceviche 12

Passion Fruit Leche de Tigre,  
Aji Amarillo

## Pork Belly 16

Huancaína Sauce, Macha Aioli

## Beef Meatballs 12

Pomodoro, Parmigiano Reggiano,  
Fresh Herbs

## 4oz Burrata 20

Heirloom Tomatoes,  
Strawberries, Vincotto

## Papas Bravas 10

Chipotle Aioli, Aromatics

## Summer Spinach Salad 10

Mixed Vegetables,  
Orange Vinaigrette, Feta

## Crispy Brussel Sprouts 10

Sea Salt, Shallots

## Beetroot Hummus 10

Pita Bread,  
Heirloom Cherry Tomatoes

## Sautéed Oyster Mushrooms 10

Aromatics, Mixed Mushrooms

# Desserts

Chocolate Pot Crème 14

Cheesecake 14

Carrot Cake 15

*\*Menu is subject to change\**