

Raw/Cold

- Gazpacho with Anchovy Toast 8
- Kobe Beef with Hot Grapeseed Oil and Ponzu 15
- Raw Tuna, Rice Noodle, Crispy Garlic and Yuzu Dressing 13
- Kampachi Sashimi with Yuzu and Dried Miso 12
- Shrimp "Cocktail" 13
- Oysters on the Half Shell with Mignonette, Horseradish and Lemon 3.5 each
- Combination Raw Plate with Kampachi Sashimi, Tuna Tartare and Raw Oysters on the Half Shell 15
- Combination Seafood Platter with King Crab, Gulf Shrimp and Oysters 48

Hot

- Lurcat Crab Cake 13.5
- Buckwheat Crepes with Brie de Meaux, Smoked Kentucky Ham and Figs 9.5
- Foie Gras with Prosciutto and Roasted Peaches 16.5

Salad

- Bacon, Lettuce, Tomato with Blue Cheese and Buttermilk Dressing 9.5
- Apple, Cheese and Chive 8.5
- Mixed Baby Leaf Lettuces with Lemon Shallot Vinaigrette 7.5
- Raw Vegetable Salad with "Tarmac" Raisins and Sheep's Milk Cheese 9

Broiler

- Spicy Alaskan King Crab Leg with Tobanjan 29
- Hanger Steak 23
- Berkshire Pork Tenderloin with Ham Hock Glaze and Artisan Cheddar Grits 24
- Dry-Aged American Kobe Rib Eye 6 dollars per ounce (8 oz. minimum)
- 7oz Prime Beef Tenderloin Filet 34
- Rack of Lamb with Bordelaise Sauce 35
- Prime Bone-In Beef Rib Eye for Two with Béarnaise 33 per person

Braises

- Rabbit with Baby Artichokes 24
- Pot Roast with Red Wine 20

Roasts

- Sea Bass Marinated in Miso 29
- Bone-In Breast of Chicken with Root Vegetables and Chicken Jus 20
- Spicy Hawaiian Monchong with Fingerling Potatoes 28

Sauté

- Veal Rib Eye Chop with Sweet Garlic Confit 36
- Seared Ahi with Lemon Confit and Ponzu 27

Vegetable & Side Dishes

- Seasonal Vegetables market price
- Fingerling Potatoes with Yogurt and Chive 8
- Wild Mushrooms market price
- Asparagus Ribbons with Lemon and Garlic 8
- Roasted Cauliflower 9
- Roasted Beets 8
- Potato Purée 6
- French Fries 7