

LUNCH

PRIX - FIX MENU

\$23

APPETIZER

choice of

WATERMELON SALAD

nodini cheese • cantaloupe spheres • baby arugula • feta crumbles • pata negra

KALE AND FARRO SALAD

kale • farro • feta cheese • cherry tomatoes • honey hazelnut vinaigrette

CHARRED ROMAINE SALAD

sesame ranch dressing • capers • crispy bacon • candied walnuts

MAIN

choice of

ROASTED YOUNG ORGANIC CHICKEN

butternut squash purée • frisée
baby roasted beets • white soy demi-glaze

SALMON A LA PLANCHA

ocra • corn • pickled onions • edamame purée

PAPPARDELLE PASTA

oyster mushrooms • sun dried tomatoes • garlic

LOMO SALTADO

sautéed beef tenderloin • red onion • tomato • jasmine rice
sunny side up egg

RIB EYE STEAK FRITE

14 ounce rib eye • french fries • bearnaise (add \$15.00)

DESSERT

choice of

CREME CARAMEL

GINGER LEMONGRASS BAVAROISE

HAZELNUT YULE LOG

APPETIZERS

HAMACHI ESPUMA*

yuzu kosho espuma • micro cilantro

CEVICHE MIX(sashimi grade)*

flake • octopus • red onion

crispy sweet potato

TUNA POKE RICE (sashimi grade)*

sesame chili • hijiki • red onion • japanese rice

24

ROCK SHRIMP TIRADITO

aji amarillo aioli • red onion • cilantro

18

BEEF CARPACCIO*

beef tender loin • julienne daikon • baby arugula

extra virgin olive oil • crispy capers

26

BEEF BINCHO PINCHO

brandy marinated tenderloin tips

cream demi-glaze

23

26

19

BENTO BOXES

VEGETARIAN BOX

market mushrooms • jasmine rice
tomato-avocado salad • daily sweet

TUNA BOX (sashimi grade)

seared tuna • jasmine rice
tomato-avocado salad • daily sweet

CRUDO BOX

rock shrimp tiradito • hamachi espuma
salmon nashi • tuna poke

24

24

24

COLD BAR

1oz Royal white sturgeon caviar

Maine Lobster

Alaskan King Crab Leg

120

55

32

OYSTERS

3 pieces

12

12

12

12

MAIN

WATERMELON AND CANTALOUPE

nodini mozzarella • feta cheese • cherry tomatoes

SEARED TUNA SALAD (sashimi grade)

field greens • avocado • passion fruit dressing

BURRATA WITH IBERICO PATA NEGRA HAM

fennel arugula salad • tomato toast • mustard oil

24

24

28

CHILEAN SEABASS

maple glazed eggplants • hawaiian hearts of palm

basil soy butter

KING CRAB EGG BENEDICT

toasted sourdough • alaskan king crab

yuzu hollandaise

EGG WHITE FRITTATA

shiitake mushroom • spinach • tomato • shallots

served with mixed green (no substitution)

43

32

22

BINCHOTAN CHARCOAL GRILL

BONE - IN RIB EYE 32 oz (to share)

CHAIRMAN'S RESERVE TENDERLOIN

85

44

KOREAN MARINATED SHORT RIBS

SCOTTISH SALMON

38

26

BEVERAGE SPECIALS

BOTTOMLESS BELLINI

BOTTOMLESS PROSECCO

BOTTOMLESS MIMOSA

23

23

23

SPECIAL WINES BY THE GLASS

BOTTOMLESS CHOCOLATE CHERRY SANGRIA

BOTTOMLESS BLOODY MARY

7

23

23

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.

18% service charge will be included for all parties.

Pral frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.