



WORLD CUISINE MENU

October 9th rotation

APPETIZERS

French Onion Soup 20

Gruyère gratinée

Okinawa Sweet Potato 24

almond tahini mousseline, roasted purple sweet potato, beurre noisette, ikura

Little Gem Lettuce 24

truffle- cilantro vinaigrette, gingered scallions, 24m parmigiano reggiano, caramelized eel

Beets Tartare 22

vegan version of the traditional steak tartare, organic beets, strawberry gazpacho

Hamachi Crudo 28

fresh cut hamachi, chilled coconut citrus leche de tigre, sweet carrots purée, greens, sundried shallots

Tartare de bœuf 29

our interpretation of the classic ox tartare, egg-free

Chawanmushi 25

smoked bonito fish custard, mushrooms purée, dungeness crab meat, silky truffle dashi
(optional vegetarian)

Escargots de Bourgogne half 22/ dozen 34

Garlic herb butter, shallots, parsley, toasted baguette

Bluefin Tuna "Tostada" 25

cilantro lime yogurt aioli, jalapeños, persian cucumbers

TO SHARE

Cheese Sticks (Tequeños) 14

herbal jalapeño sauce

Wontons 18

pork&vegetables in truffle sauce

Jamón Ibérico de Bellota 42

5Jotas

Gildas (2 units) 14

Cantábrico anchovies, aged manchego, manzanilla olives, piparras



MAINS

Spanish Octopus 39

sautéed octopus, fingerling potatoes purée, piparrada

Gnocchi Black Truffle 36

black truffle sauce, chopped lacinato kale, 24m parmigiano reggiano

Lamb Ragoût Cavatelli 36

slow cooked lamb shoulder ragoût, fresh cavatelli, mint, paprika crumbs

Halibut 42

saffron pepper sauce, cauliflower purée, snowpea tips

Berkshire Pork Cutlet 36

grilled cutlet, sautéed mushrooms, apple rosemary purée

Entrecôte au poivre 49

NY strip steak, green peppercorn sauce, french fries

Beef Cheeks 34

slow braised beef cheeks, red miso and wine sauce, potatoes purée

DESSERTS

Apple Mille-Feuille 14

Chocolate textures 14

Berries and Corn Pavlova 14