

## For the Table

SERVING TWO OR MORE GUESTS

### FRUITS DE MER\*

#### *Le Grand Plateau*

THE CHEF'S SELECTION OF  
COMPOSED RAW SEAFOOD

64 FOR TWO

(32 FOR EACH ADDITIONAL GUEST)

### TUNA TARTARE\*

#### *Prepared Tableside*

TOGARASHI, SHISO, TAMARIND,  
HORSERADISH & CHILES

52

(26 FOR EACH ADDITIONAL GUEST)

### CAVIAR\*

#### *The Appetizing Shop*

SMOKED ORA KING SALMON &  
ACCOMPANIMENTS INSPIRED BY NEW  
YORK CITY

30 GRAMS 110

50 GRAMS 165

## Appetizers

### OYSTERS

#### *Hot and Cold\**

CHILLED WITH  
CUCUMBER "SNOW"  
& "ROCKEFELLER" STYLE  
BACON & CREAMED SPINACH  
26/46

### FRIED ARTICHOKE

SERVED WITH A LEMON-HERB  
CHEESE DIP  
16

### HAMACHI

KOMBU MARINATED WITH YUZU,  
BEETS & WASABI  
23

### BRUSSELS SPROUTS SALAD

SHAVED & ROASTED WITH  
BACON, PARMESAN &  
LEMON VINAIGRETTE

18

### FOIE GRAS TORCHON

COCOA, BRIOCHE, & PEARS

29

### BURRATA

BLACK MISSION FIGS, ARUGULA &  
PROSCIUTTO

19

### BUTTERNUT SQUASH

MINNESTRONE WITH PARMESAN,  
CANNELINI BEANS & KALE

15



## *Pasta*

**RICOTTA CAVATELLI**  
BLACK TRUFFLE, FENNEL  
SAUSAGE & GRANA PADANO  
29

**CARBONARA**  
BUCCATINI WITH  
GUANCIALE,  
PARMESAN & PECORINO  
CHEESE  
26

## *Fish*

**CHILEAN SEA BASS\***  
SEARED WITH MUSSELS,  
GREEN CURRY EGGPLANT  
& FINGERLINGS  
52

**BRANZINO\***  
GRILLED WHOLE  
BABY LEEKS, TOMATILLOS  
& POBLANO PEPPERS  
54

## *Meat*

**THE VEAL CHOP**  
ROASTED GARLIC, CHICORY,  
"CHIMICHURRI" OF FALL GREENS  
63

**SUCKLING PIG**  
CONFIT SADDLE, SECKEL PEARS  
MUSTARD & BACON JAM  
41

**FILET MIGNON**  
BONE MARROW CRUST  
SUNCHOKES, WILD MUSHROOMS &  
SAUCE BORDELAISE  
61

**VENISON OSSO BUCO**  
SLOW BRAISED WITH PARSNIPS,  
SPAGHETTI SQUASH  
& RED WINE JUS  
48

## *Side Dishes*

**BAKED POTATO DUMONT**  
GRUYERE & BLACK  
TRUFFLE  
15

**CREAMED KALE**  
SPINACH & CONFIT EGG  
YOLK  
14

**RIDICULOUS MAC & CHEESE**  
LOBSTER & BLACK TRUFFLE  
29

**BRUSSELS SPROUTS**  
BROWN BUTTER, MUSTARD  
PECORINO  
14

**FRENCH FRIES**  
ROSEMARY & LEMON  
10



## *Specialties of the House*

FOR TWO GUESTS

**THE NOMAD ROAST CHICKEN**  
STUFFED WITH FOIE GRAS,  
BLACK TRUFFLE & BRIOCHE

SWEET POTATO &  
APPLE  
90

**AMERICAN WAGYU PRIME RIB**  
RUBBED WITH PORCINI & BLACK  
GARLIC

HORSERADISH CREAM, SAUCE  
BORDELAISE & POMMES ALIGOT  
150

\* EATING RAW OR UNDERCOOKED FOOD ITEMS INCREASES THE RISK FOR FOODBORNE ILLNESS