

FATHER'S DAY LUNCH

TO SHARE

CAVIAR SERVICE WITH PLANTAIN, BRIOCHE, CHIVE, CRÈME FRAÎCHE

Regalis Two-Tone Osetra \$199++

Kaviari Kristal Caviar \$145++

FIRST

Choose one:

PRIME BEEF TARTARE

Vacche Rosse Parmigiano, Calabrian Chile, Radish, Celery, Tonnato Vinaigrette

CRUDO TRIO

Ahi Tuna: Pickled Fresnos, Aji, Citrus, Shiso

Scallop: Marinated Mussels, Sturgeon Caviar

Hiramasa: Local Avocado, Tomato, Crispy Ibérico

LOCAL CALABAZA-ORGANIC CARROT SALAD

Stracciatella, Pistachio, Citrus, Esli's Herb Salad

SECOND

Choose one:

KING CRAB-RICOTTA TRIANGOLI

Mascarpone, Herb Butter, Meyer Lemon

GREEN ASPARAGUS RISOTTO

Peas, Favas, Ramps, Taleggio, Red Cow Parmesan, 24 Mo. Aged Prosciutto

GRILLED TROUT

Rice Wine Cream, Roasted White Asparagus, Cockles

THIRD

Choose one:

LAMB LOIN

Caramelized Onion Condiment, Date, Pine Nut, Piquillo Peppers, Comte-Polenta

HALIBUT

Organic Carrot, Peas, Lettuce, Roasted Orange-Saffron Jus

BRAISED SHORT RIBS

Endive, Anson Mills Farro, Arugula Jus

DESSERT

Choose one:

PECAN CHOCOLATE TART

Bacon Ice Cream

CHOCOLATE CRÉMEUX

Vanilla Ice Cream, Lemon Olive Oil

LEMON TARTE IN TEXTURES

SUNDAY, JUNE 16, 2024 | 1:30 AM - 4:00 PM

\$145 PER PERSON

+ applicable taxes & gratuities | Beverages not included

EXECUTIVE CHEF Juan José Cuevas

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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