

The Lounge

harvest

- turnip green bulema** *labneh, baharat spice oil*
- charred carrot** *pistachio harissa, whey caramel* 40
- tamiya fritter** *cabbage butter, brussel sprouts*
- lahmajun flatbread** *morel mushroom, green garbanzo*

pasture

- lamb tartare** *crispy tallow rice, sour yogurt*
- veal sweetbreads** *sumac, caramelized onion* 60
- grilled foie gras** *black apple, duqqa spice*
- chicken ballotine** *mango amba, hoja santa*

tide

- cured mackerel** *sungold tomato, muhammarah*
- live scallops** *tarragon, swordfish bacon* 65
- smoked mussel** *tomato consommé, n'duja*
- grilled octopus** *turkish coffee, sujuk*

caviar service

- spiced egg yolk, pistachio, cauliflower crème,
rose labneh*
- imperial white sturgeon** 1oz (USA)...95
- golden osetra** 1oz (italy)...130
- beluga hybrid**, 1oz (russia)...155

cocktails

apricot fizz15 <i>citrus, herbs, soda</i>	tini apple15 <i>vermouth, cinnamon, mint</i>
almond blossom15 <i>citrus, vanilla, sugarcane</i>	root collins15 <i>carrot, ginger, champagne</i>
fruit fix15 <i>lavender, anise, herbs</i>	march martini 22 <i>botanicals, olive, lemon</i>

wines by the glass

scan
below to
view full
wine list



brut blanc de blancs <i>vazart-coquart grand cru chouilly, champagne, france nv</i>25	
extra brut rosé <i>raventós i blanc 'de nit' conca del riu anoia, spain 2017</i>17	
brut millésimé <i>louis roederer 'cristal' champagne, france 2007</i>70	
riesling spätlese <i>hexamer 'meddershiemer rheingrafenberg nahe, germany 2016</i>18	
grüner veltliner <i>nikolaihof 'hefeabzug' wachau, austria 2014</i>16	
sauvignon blanc <i>venica & venica 'ronca del cerò' collio, italy 2018</i>17	
chenin blanc <i>florent cosme 'grosse pierre' vouvray sec, france 2018</i>16	
chardonnay <i>louis michel '1er cru butteaux' chablis, france 2015</i>22	
chardonnay <i>au bon climat 'los alamos vineyard' santa barbara county, california 2017</i>18	
cinsault-grenache rosé <i>railsback freres 'les rascasses' central coast, california 2019</i> 18	
pinot noir <i>soter vineyards 'north valley origins' ribbon ridge, oregon 2012</i>22	
tempranillo <i>lópez de heredia 'viña cubillo' rioja, spain 2008</i>20	
grenache <i>ogier 'le temps est venus' côtes du Rhône, france 2017</i>17	
cabernet franc <i>château des chaintres 'les sables' saumur-champigny, france 2017</i>16	
cabernet-merlot <i>château haut-bergey, pessac-leognan, france 2006</i>28	
cabernet sauvignon <i>snowden 'the ranch' napa valley, california 2016</i>25	

beer

lager <i>miller brewing co. 'high life' united states 12 oz</i>6	
spice beer <i>birrificio le baladin 'nora' italy 11.2 oz</i>9	
saison <i>bfm 'square root 225' switzerland, 11.02 oz</i>16	
trappist <i>pale brasserie d'orval, belgium 11.02 oz</i>15	

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sweets

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- orange confiture** px sherry, candied poppy.....15
- konafi** carrot moraba, ricotta, quince.....15
- meyer lemon & pistachio** goodthyme
honey yogurt mousse, rose hips.....15

dessert wine

- sercial** madeira 10 year broadbent, portugal.....14
- oloroso equipo** navazos 'la bota de oloroso 46'
montilla-moriles, spain.....15
- riesling eiswein** hexamer 'sobernheimer domberg'
nahe, germany 2016.....26
- sauternes** château coutet, france 1997.....21
- vintage port** warre's, portugal 1980.....33

after dinner drinks

- irish coffee** tullamore dew, benedictine cream,
brown sugar.....14