



## APPETIZERS

**Lamb Lollipops** | Grilled Lamb Chop | Seasoning | Grain Mustard | Demi-Glace Mint Drizzle | 24  
*British - Mediterranean - American*

**Beef Crostini** | Delicate Crostini | Beef Tenderloin | Dijon-Dill | 18  
*French - American*

**Scallops Al Ajillo** | Pan Seared Scallops | Garlic Butter | Roasted Corn Purée | 33  
*Spanish - Mexican*

## STARTERS

**Asian Caesar Salad** | Baby Romaine | Wonton Strips | Miso-Caesar Dressing  
Nori Dust | Yuzu Ponzu | 14  
*Asian*

**Blood Orange & Fennel** | Arugula | Pistachio | Lemon-Oregano Dressing | 16  
*Italian - Mediterranean*

**Watermelon & Cucumber Salad** | Pickled Red Onion | Feta Crumble  
Lime Vinaigrette | Mint | 14  
*Mexican - American*

**Burrata alla Caprese** | Heirloom Tomato | Basil Oil | Balsamic Caviar  
Sea Salt Crostini | 17  
*Italian*

**Bisque De Langosta Al Chipotle** | Lobster | Chipotle Cream | Corn Essence | 14  
*Mexican - French*

**Roasted Tomato Basil Bisque** | San Marzano Tomatoes | Parmesan | 15  
*Classic Italian*

## VEGETARIAN

**Farro & Chayote Mosaic** | Roasted Chayote | Farro | Avocado Silk | 21  
*Mediterranean - Mexican*

Connie Trujillo | Executive Chef

\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. WHILE WE TAKE EVERY PRECAUTION, OUR KITCHEN HANDLES ALLERGENS AND CROSS-CONTAMINATION MAY OCCUR. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
20% GRATUITY FOR PARTIES OF 6 OR MORE

## ENTRÉES

**Miso Glazed Sea Bass** | *Daikon Purée* | *Baby Bok Choy* | *White Miso-Sake Sauce* | *Wild Rice Pilaf* | 53

*Japanese - French - American*

**Calabrian Salmon** | *Seared Salmon* | *Calabrian Pepper Glaze* | *Wild Rice Pilaf* | *Charred Asparagus* | 42

*Mediterranean - Calabrian*

**Airline Chicken** | *Chicken Breast* | *Pepper Sauce* | *Parmesan Cream* | *Corn Rice Pilaf* | *Bacon Crumbles* | 22

*French - American - Mexican*

**Duck À L'Orange** | *Pan-Seared Duck Breast* | *Orange-Hoisin Glaze* | *Parsnip Purée* | *Crispy Leeks* 34

*French - Chinese*

## STEAKS

**Flat Iron Au Chipotle Béarnise** | 10oz | *Smoky Chipotle Béarnise* | 32

*French - Mexican*

**NY Strip** | 16oz | *Herb-Crusted* | *Shiitake Red Wine Jus* | 81

*American - Asian*

**Filet au Poivre** | 8oz | *Cognac Peppercorn Sauce* | 52

*Classic French*

**Bone-In Ribeye** | 22oz | *Dry-Aged* | *Roasted Garlic Béarnaise* | 87

*Classic French*

## SIDES

**Sweet Corn Esquites** | *Cotija* | *Epazote* | *Lime Aioli* | 14

*Mexican Street-Style*

**Sautéed Cremini Mushrooms** | *Butter Glaze* | *Brandy* | 14

*French - British*

**Truffle Mashed Potatoes** | *White Truffle Oil* | *Chives* | 14

*Classic French*

**Charred Asparagus** | *Lemon-Ginger Beurre Blanc* | 19

*French - Japanese - Mediterranean*

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