



Sunset Menu

First Course

Choice of...

Big Eye Tuna Tartare Cones

Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

Burrata with Confit Kumquats

Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket, Mint

Hand-Made Agnolotti with English Peas

Paris Ham, Pea Tendrils, Wild Marjoram,
Mascarpone, Parmesan Reggiano

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### Main Course

Choice of...

#### Smoked Maple Leaf Farms Duck Breast

Morel Mushrooms, Celery Root Purée,  
Toasted Farro, Apple-Rosemary Compote

#### Japanese Sea Bream "Laksa"

Curried Coconut Broth, Dry Fried Rice Noodles,  
Vietnamese Coriander, Thai Basil, Calamansi

#### Honey Miso Broiled Black Cod

Chilled Egg Noodles, Orange-Chili Dressing,  
Black Sesame Vinaigrette, Coriander

#### Grilled USDA Prime New York Sirloin Steak + 35

Potato-Fontina Gratin, Miso-Mushroom Puree,  
Brandy-Whole Grain Mustard Sauce, Chives

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Dessert

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

\$ 98++ per person

*Available on Sunday through Thursday from 6pm to 7pm by reservation only
Promotions and Discounts are not applicable to our Sunset Menu*

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge