



KYOO EOM
EXECUTIVE CHEF



BRIAN ZIPIN
GENERAL MANAGER
WINE & BEVERAGE DIRECTOR

RESTAURANT WEEK

THREE COURSES | 55.

SELECT ONE FROM EACH: COLD OR HOT, MAIN & DESSERT

COLD

CAESAR SALAD

GRILLED ROMAINE HEARTS, BOQUERONES,
PARMESAN, CROSTINI, CLASSIC CAESAR
DRESSING

PHEASANT BALLONTINE

FOIE GRAS, PICKLED TINY RADISHES,
MUSTARD AIOLI

AMERICAN WAGYU TARTARE* +2.

SHALLOTS, CORNICHONS, PARMESAN,
POMME RÖSTI, BLACK GARLIC

HOT

NANTUCKET BAY SCALLOPS* +3.

CITRUS SEGMENTS, CAPERS, CRISPY BLACK QUINOA,
CAULIFLOWER PURÉE, FINE HERBS

BUTTERNUT SQUASH SOUP

COCONUT PANNA COTTA, CRANBERRY JAM,
TOASTED PUMPKIN SEEDS

SYRAH-BRAISED SHORT RIB

BACON LARDONS, CARROTS, PEARL ONIONS,
CRISPY BRUSSELS SPROUTS,
SWEET POTATO PURÉE

MAIN

BRIOCHE-CRUSTED HALIBUT*

ROASTED FINGERLING POTATOES, FENNEL,
GRILLED LEEKS,
SAFFRON-MUSSEL BROTH

ROASTED MONKFISH*

BACON LARDONS, TARBAIS BEANS,
PEARL ONIONS, ROASTED RED PEPPERS,
THYME, FISH JUS

PINE NUT RISOTTO

AGED AQUERELLO RICE, SHALLOTS,
WILD MUSHROOMS, SHAVED WINTER BLACK
TRUFFLES

ROAST RACK OF LAMB* +10.

SEARED POLENTA, SALSIFY,
CREOLE MUSTARD, MIXED NUT CRUST,
ROSEMARY JUS

ROAST DUCK BREAST*

FARRO, BARLEY, QUINOA, MEDJOOOL DATE,
MEYER LEMON, APPLE CIDER GLAZE

TOURNEDOS ROSSINI* +10.

BEEF TENDERLOIN, FOIE GRAS,
SPINACH, BRIOCHE, POMME PURÉE,
ROSSINI SAUCE

VEAL TAGLIATELLE*

BRAISED VEAL SHORT RIB, ORANGE,
PARMESAN, GREMOLATA

ACCOMPANIMENTS

+12.

CREAMED SPINACH

PARMESAN

SAUTÉED MUSHROOMS

SWISS CHARD,
FINE HERBS

POMME RÖSTI

HARISSA AIOLI

DESSERT

APPLE PARIS-BREST

BUTTERMILK ICE CREAM

BLACK FORREST PETITE GATEAU

ROASTED ALMOND ICE CREAM

ICE CREAM & SORBET

SEASONAL SELECTION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.