

THE GARDEN

(V) Red Little Gem Lettuce | Toasted Pecans | Medjool Dates | Goat Cheese | Champagne Vinaigrette
 (V) Imported Italian Burrata | Cherry & Apricot Mostarda | Heirloom Radish | Frisee | 18 Year Aged Balsamic
 (V) Wong Farms' Mango Salad | Fresh Ricotta | Baby Kale & Fennel | Macadamia Nut | Sherry Vinaigrette
 ✿ (V) Andy's Orchard 'Peaches & Cream' | Whipped Feta | Pickled Cipollini | Avocado | Salsa Macha
 (V) Costal Organics' Heirloom Tomato & Fig 'Mosaic' | Aged Balsamic | Robiola Cheese | Sicilian Olive Oil
 (VG) Thai Carrot & Ginger Soup | Pickled Heirloom Carrots | Coriander | Tuscan Olive Oil

CAVIAR

Imperial Osetra Caviar | Golden Pearl *
 Osetra Karat Caviar | Cucumber Finish *
 Siberian Reserve Caviar | Mild Brine *
 Imperial Kaluga Caviar | Slightly Nutty *
*Served With Sweet Corn Blini & Toasted Brioche
 and Traditional Accoutrements*

CHILLED...

Beausoleil Oyster | Fennel & Apple Mignonette *
 Santa Barbara Uni | Rainier Cherry Relish | Serrano *
 Kanpachi Crudo | Soy Mustard Vinaigrette | Shiso *
 Baja Gulf Prawns | Classic Cocktail Sauce | Lemon *
 HBA Seafood Tower | Trio of Sauces | Lemon Crown *
Maine Lobster, Little Neck Clams, Prawns, Oysters

FLOUR & WATER

Italian Summer Truffle Pasta | House-Made Tagliatelle | 36 Month Aged Parmigiano-Reggiano
 Hand-Made Orecchiette Pasta | Prosciutto di Parma Ragout | Confit Cherry Tomato | Young Basil
 Saffron Campanelle 'Cacio e Pepe' Pasta | Maine Lobster | Chives | Sarawak Black Pepper
 Hand-Rolled Pici Pasta | Alaskan King Crab | Torn Basil | Chili | White Wine | Sundried Tomato

SURF & TURF

✿ (VG) Japanese Eggplant | Cauliflower Hummus | Romesco | Herb Chermoula | Golden Raisins
 Organic B.C. King Salmon | Confit Heirloom Tomato | Charred Sourdough Tuile | Saffron White Wine Reduction
 ✿ Mediterranean Loup de Mer | Summer Selling Bean Ragout | Vinagre de Jerez
 Wild Alaskan Halibut | Summer Squash | Chanterelle Mushrooms | Roasted Sunchoke | Sauce Américaine
 ✿ European Dover Sole | Caramelized Sweet Corn | Haricot Vert | Calabrian Chimichurri | Foraged Herbs
 (WP) Organic Jidori Half Chicken | Shaved Italian Summer Truffle | Yukon Gold Potato | Truffle Jus
 ✿ U.S.D.A. Prime Porterhouse | 32 oz | Sauce Bordelaise | Tarragon Béarnaise
 ✿ RR Ranch Prime New York Sirloin | 10oz | Sauce Bordelaise |
 ✿ American Wagyu 'Butcher's Butter' Steak | 8oz | Pommes Aligot | Sauce Armagnac
 ✿ U.S.D.A. Prime Tomahawk Chop | 64 oz | Farmers' Market 'Ratatouille' | Calabrian Chili Emulsion
 (WP) Marcho Farms' Veal Wiener Schnitzel | Austrian Potato Salad | Heirloom Cherry Tomato | Mache Salad
 Colorado Lamb Rack | Baby Summer Squash | Smoked Yogurt | Pickled Chilis | Vadouvan Sage Jus

SIDE DISHES

(V) Yukon Gold Potato Purée
 (V) Bloomsdale Spinach | Lemon | Garlic
 (V) Wild Field Mushrooms | Garlic | Thyme
 (V) Caramelized Organic Sweet Corn | Espelette | Parsley
 (V) Broccolini Almondine | Lemon | Heirloom Garlic
 Haricot Vert & Wax Beans | Bagna Cauda | Lemon

EXECUTIVE CHEF Connor McVay

(V) Vegetarian (VG) Vegan (WP) Wolfgang Classic ✿ Oakwood Grill (MK) Market Price

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**A 20% service charge will be added to parties of six or more.

***We will accommodate requests for checks to be split up to three ways.