



SALADS

Burrata

heirloom tomatoes, basil pistou,
spiced breadcrumbs (V) | 28

Baby Gem Caesar

soft boiled egg, tomato, smoked bacon, croutons,
parmesan, lime & anchovy dressing | 24

Spinach & Farro Salad

blueberries, herbed ricotta, candied walnuts,
raspberry & shallot vinaigrette (V) | 24

APPETIZERS

Oscietra Caviar

30g oscietra sturgeon caviar,
traditional accoutrement | 300

Seared Foie Gras

kalamansi gastrique, corn purée, corn dust,
pickled cherry | 37

Half Dozen Oysters

green apple gazpacho, compressed apples,
jalapeño | 28

Mushroom Velouté

wild mushrooms, leeks, truffle oil (VE) | 18

Beef Tartare

pickled mushroom, frisée, capers,
grilled sourdough | 33

Scallop Ceviche

citrus marinade, coriander, mango-ginger puree,
sauce vierge | 33

Escargot

bourgogne snails, pernod,
garlic & parsley butter | 28

Shrimp Cocktail

gazpacho granita, cocktail sauce | 37

Parties of 6 or more guests
will be subject to a
service charge of 18% based on the
check's pre-tax subtotal

MAINS

Roasted Cauliflower Steak

almond ajo-blanco sauce, asparagus, mushrooms,
salsa verde (VE,GF) | 32

Lobster Risotto

mascarpone, asparagus, truffle, preserved lemon | 52

Branzino

wild rice, pea & mint puree, preserved lemon, kale | 46

Pan Seared King Salmon

romesco, summer vegetables meddley, fennel (N,P) | 50

Filet Mignon

8oz AAA beef, sauce perigueux,,
green beans amandine, herbed fingerling potatoes | 78

USDA Prime Cowboy Steak

16oz beef bone in rib, asparagus,
anchovy-parsley salsa verde | 90

LL Burger

60 day dry aged beef blend, apple-wood smoked cheddar,
truffle relish, butter lettuce, red onion, brioche, heirloom
tomato | 34

SIGNATURES

(to share)

Whole Truffle Chicken

served two ways - roasted & fried, truffle jus | 85

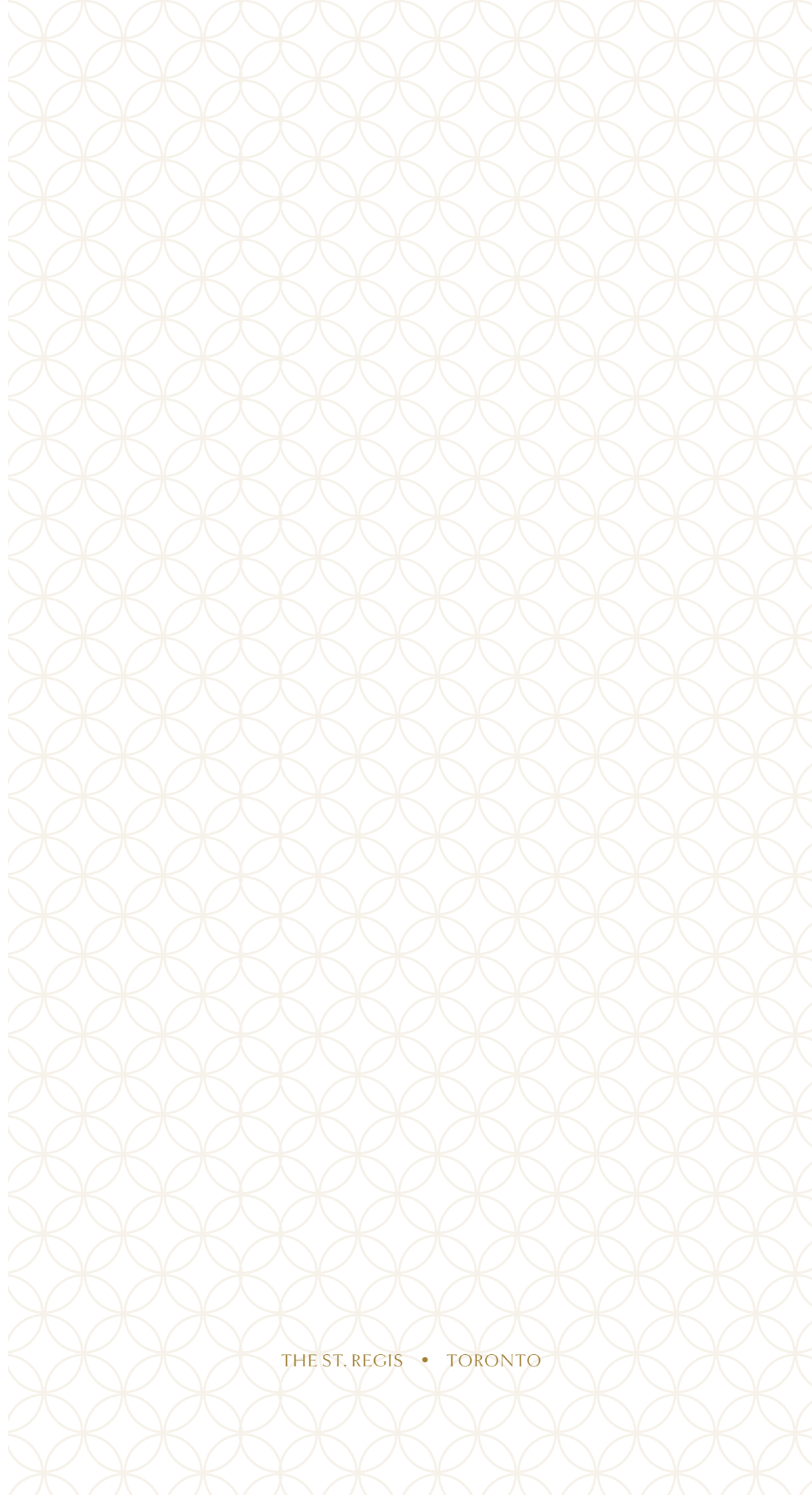
42oz Tomahawk Steak

wagyu MB 8-9, charred cherry tomato, herbed butter, red
wine jus or anchovy-parsley steak sauce | 425

SIDES

Grilled Shrimp 24	Champignon de Paris 14
Charred Broccolini 14	Truffle & Parmesan Fries 18
Truffled Mac & Cheese 18	Crispy Brussels Sprouts 14
French Fries 9	Asparagus 14

V-Vegetarian, VE-Vegan, P-Pork, N-Nuts, GF Gluten Free



MENU