

### Small Plates

#### HOUSE CORNBREAD \$8

Served with honey butter and smoked salt

#### (5) AHI TUNA POKE TACOS \$15

Spicy sesame, yellowfin tuna, yuzu kosho, avocado mousse, gyoza shell.

#### A-5 WAGYU TACO \$8 (each)

Red onion, aji Amarillo aioli, Sweet City Micros®, pickled fresno

#### JUMBO LUMP CRAB \$18

Stuffed deviled eggs, truffled straw, and ghost pepper emulsion

#### TEMPURA VEGETABLES \$12

Tempura fried broccolini, king oyster mushrooms, and Chinese eggplant. Served with a yuzu ginger aioli

#### KORUBUTA PORK BELLY \$18

Sweet plantain, mole sauce, shaved chicharron  
With a smoked poblano foam espuma

#### NEW ENGLAND SEAFOOD CHOWDER \$19

Lobster, white shrimp, and wild clams. Served with grilled sourdough bread with black garlic oil

### Salads

#### ARTISAN BABY ROMAINE CAESAR SALAD \$11

Crisp egg yolk, white anchovies and shaved pecorino romano cheese

#### WILTED BRUSSEL & SPINACH SALAD \$12

Dragon fruit, pomegranate, persimmon, Danish cheese, vanilla bean vinaigrette

#### ITALIAN FRISEE & WATERCRESS SALAD \$13

crisp millefeuille, pickled melon vinaigrette

#### BURRATA AND PLUM SALAD \$14

Char grilled plum, blistered tomato, basil vinaigrette, baby kale, crostini

### Sides

#### Spiced Silk Chinese Eggplant \$10 V

Bonito Soy Sauce

#### Cauliflower \$10 V / GF

Truffle glacage sauce

#### Mexican Street Creamed Corn \$9 V

Cotija, lime, tajin

#### Sweet & Sour Brussels Sprouts \$10 V / GF

With cardamom pickled watermelon

#### Herb Roasted King Oyster Mushrooms

\$9 V / GF

Black garlic-infused parsley oil

#### French Fries \$8 V

Lemon oil and fine herbs

#### Mashed Potatoes \$9 V / GF

### Entrees

#### ROASTED CHICKEN \$28

Braised in chicken broth and marinated in anticucho sauce, served with cumin butternut squash puree and tempura broccolini and oyster mushrooms

#### PURVEYOR BURGER \$23

Grilled Wagyu burger, pinot noir fig & onion marmalade, Danish blue cheese, yuzu aioli  
Served on Canadian Bakin - brioche bun

#### KURUBOTA PAN SEARED BONELESS PORK \$35

Sauteed fennel, grapes, and Toban Djan pear sauce served with purple potatoes

#### RICOTTA GNOCCHI \$35

Gnocchi, braised lamb shank, tomatoes and brussel sprouts in a rich Thai curry sauce

### Fish

#### NANTUCKET BAY SCALLOPS \$42

Butter braised scallops, ash-parsnip mousseline, and white truffle emulsion

#### BUTTER ROASTED ORA KING SALMON \$44

Truffle chive beurre blanc, braised leeks and sauteed spinach

#### ARGENTINA PAN ROASTED SHRIMP \$38

Fava Huacatay coulis, caramelized tri color cauliflower, seasoned micro greens

#### SAUTEED SEA BASS \$41

Sea Bass sits atop a broccoli puree with a plum, mango, cucumber chutney and light jalapeno vinaigrette.

### Steak

#### 8oz BLACK ANGUS FILET \$48

Charred Hawaiian sweet onion, king oyster mushrooms and prosciutto sauce

#### 16 OZ PRIME RIBEYE \$65

Charred Hawaiian sweet onion, king oyster mushrooms and prosciutto sauce

#### A-5 WAGYU HOT STONE \$32 per oz

(2 oz minimum - \$64)

Prepared tableside over an Ishiyaki grilling stone. A-5 is the highest quality given only to the finest certified beef from Japan. Served with king oyster mushrooms and Chef's sauces

### Enhancements:

U-8 Maine Scallops (3) \$27

Foie Gras \$21

Summer Black Truffle Butter \$7

Truffle Aioli \$5

We cannot guarantee no cross contamination on GF designated foods.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food illness. Hamburgers are cooked to order

For all parties of 8 or more, a 20% gratuity will be added.