

# PANORAMA ROOM

## RAW BAR

EAST COAST OYSTERS 38  
yuzu kosho mignonette, cocktail sauce

SHRIMP COCKTAIL 24  
1/2 dz, housemade harissa cocktail sauce

SEAFOOD TOWER 175  
2 dz. east coast oysters, 1 dz. herb marinated red shrimp  
lobster yuzu kosho mignonette, cocktail sauce

## CRUDO

KAMPACHI 22  
citrus, mint

TUNA 29  
scallion, candied ginger, togarashi, avocado, cucumber, sesame

## TARTINE

STEAK TARTAR, TOMATO VINAIGRETE, MISO CREME 29

SMOKED TROUT, HARISSA, OLIVE 21

(v) AVOCADO HUMMUS, GREEN BEAN, POBLANO 19

MUSSELS, ESCABECHE, SAFFRON AIOLI 25

SERRANO JAMON, MANCHEGO, APPLE JAM 23

## SNACK

(v) TEMPURA FRIED MARKET VEGETABLE 24  
herb aioli

(v) TRUFFLE FRIES 18  
truffle salt, pecorino, espelette aioli

CAVIAR NACHOS 31  
trout roe, wasabi tobiko, crème fraiche, chive, quail egg

# PANORAMA ROOM

**Vegetarian (V), Vegan (Vn), Gluten-Free(GF)**

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.