

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 shrimp,
yuzu kosho mignonette, cocktail sauce

CRUDO

HAMACHI 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, SEA BEAN, POBLANO 19

MUSSELS ESCABECHE, SAFFRON 25

(V) SERRONA JAMON, SPICED MANCHEGO, APPLE JAM 23

SNACK

(V) TEMPURA FRIED MARKET VEGETABLE 24

herb aioli

(V) TRUFFLE WAFFLE FRIES 18

truffle salt, pecorino, espelette aioli

CAVIAR NACHOS 27

trout roe, wasabi tobiko, creme fraiche, chive, quail egg

*A Gratuity of 20% will be added to parties of 6 or more

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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