

# PANORAMA ROOM

## RAW BAR

EAST COAST OYSTERS 36

mignonette

SHRIMP COCKTAIL 24

1/2 dz, housemade harissa cocktail sauce

SEAFOOD TOWER 125

2 dz. east coast oysters, 1 dz. herb marinated red shrimp,  
harissa cocktail sauce, gribiche

LOBSTER +50

## CRUDOS

TUNA 27

scallion candied ginger, togarashi, avocado, cucumber, sesame

KAMPACHI 22

citrus, mint

## TARTINE

AVOCADO HUMMUS, GREEN BEAN, POBLANO 19

SMOKED TROUT, HARISSA, OLIVE 21

JAMON, SPICED MANCHEGO, APPLE JAM, TRUFFLE OIL 23

## SNACK

TEMPURA FRIED MARKET VEGETABLE 24

herb aioli

TRUFFLE FRIES 18

waffle fries, pecorino, fresh truffle, espelette aioli

CAVIAR NACHOS 27

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