

# PANORAMA ROOM

## RAW BAR

### SEAFOOD TOWER 155

2 dz. East coast oysters, 1 dz shrimp, 1 1/4lb lobster tail and claws  
yuzu kosho mignonette, cocktail sauce

EAST COAST OYSTERS 19 / 38  
yuzu kosho mignonette, cocktail sauce

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

BASS CRUDO 23  
aguachile, fresno, watermelon, avocado

TUNA 29  
ahi tuna, siracha mayo, rice, trout roe

LOBSTER ROLL 34  
lobster, bacon, jalapeno ranch

CAVIAR NACHOS 28  
trout roe, wasabi tobiko, creme fraiche, chive, quail egg

## FROM THE LAND

(✓) SUMMER FARM STAND 18  
seasonal vegetables, avocado green goddess

(✓) TOMATO SALAD 17  
heirloom cherry tomatoes, ricotta, pickled shallots, basil

KFC SKEWERS 24  
fives pieces, gochujang sauce, roasted sesame

BROCCOLI TEMPURA 16  
herbed aioli

(✓) ALMONDS 14  
espelette spiced Marcona almonds

(✓) OLIVES 11  
marinated Spanish olives

(✓) TRUFFLE WAFFLE FRIES 22  
truffle salt, pecorino, espelette aioli

\*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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