



EXECUTIVE CHEF – HAI AVNAIM

SOUS CHEF – CRISTIAN JUAREZ

RAW BAR

Caviar Service*

served with lime crème fraiche, cured egg yolk, pickled berries, shallots, blini

1 oz. 160
4 oz. 600

Oysters on the Half Shell* MKT
mignonette, house made hot sauce

Hiramasa Crudo* 24
black garlic shoyu, blood orange, dill oil, furikake

Ceviche* 22
shallots, pickled melon, peach, crispy tapioca

APPETIZERS

Tomato Salad 22
four preparations of tomatoes, Moroccan olives,
jalapeno, egg yolk, feta

Carpaccio of Beef* 22
parmigiano-reggiano, balsamic,
garlic aioli
Add Black Truffle 10

Beetroot 24
five cheeses, pistachio, hazelnut dukkah, crème
fraiche

Fattoush Salad 18
cucumber, pickled sumac onions, feta, labneh,
heirloom cherry tomato, arugula and herbs,
chickpea crisps

Chateaubriand Tartare* 24
caviar, caper tarragon aioli, harissa, quail yolk,
toasted focaccia
Add Black Truffle 10

Octopus 28
mashwiya, cilantro soy glaze,
crème fraiche

Miyazaki A-5 45
demi-glace, sunchoke

Aris Cigar 24
ground beef, sweetbreads, pinenuts, hummus,
cardamom oil, harissa

*Contains raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity will be added for parties of 6 or more.

MAINS

Pan Seared Fish 55
butternut squash, sunchoke butter
risotto

Colorado Lamb Chops* 60
saffron carrot cream, asparagus, snow pea,
chickpeas, chermoula

Moroccan Tiger Shrimp 55
charred lemon, creamy bouillabaisse,
challah

Short Ribs 60
Jerusalem artichoke crema,
honey glaze

STEAKS

All beef is chef-selected and butchered on-site for precision and freshness

Grassfed Tenderloin* <i>Certified Angus Beef, Niman Ranch</i>	8 oz.	68
Butcher's Cut* <i>Certified Angus Beef served with Mushroom Ragu</i>	10 oz.	55
Bone-in NY Strip* <i>Certified Angus Beef Prime by Niman Ranch, dry aged 21 days</i>	16 oz.	95
Rib Eye* <i>Certified Angus Beef Prime., dry aged 14 days</i>	16 oz.	72
American Wagyu Rib Eye* <i>Mishima Reserve</i>	16 oz.	130
Porterhouse * <i>for 2 or more</i> <i>Certified Angus Beef Prime by Niman Ranch, dry aged 21 days</i>	34 oz.	160
American Wagyu Spinalis* <i>SRF served with root puree</i>	8 oz.	145
Japanese Wagyu Striploin * <i>Miyazaki A-5</i>	10 oz.	275

Ask your server about our table-side flaming board.

SIDES

Broccolini & Asparagus 16
labneh, cured egg yolk, parmesan

Mushrooms 16
mixed seasonal mushrooms, cheese crust

Honey Harissa Carrots 14
mint labneh

Truffle French Fries 12
parsley, parmesan, truffle oil

Israeli Salad 12
cucumber, tomato, red onion, pomegranate, herbs,
hummus

Root Puree 12
butternut squash, potato

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