

PANORAMA ROOM

RAW BAR

EAST COAST OYSTERS 36

cherry kosho mignonette

SHRIMP COCKTAIL 24

1/2 dz, housemade harissa cocktail sauce

SEAFOOD TOWER 175

2 dz. east coast oysters, 1 dz. herb marinated red shrimp,
loster yuzu kosho mignonette, cocktail sauce

CRUDOS

RAZOR CLAM 26

charred corn, clementine tomato, avocado, aji amarillo marinade

HAMACHI 24

aguachile, trout roe, grapefruit

TUNA 27

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

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.

PANORAMA ROOM

SNACK

CRAB KAITIFF 26

crab, lobster, shrimp, nori cream cheese

(V) TEMPURA FRIED MARKET VEGETABLE 24

preserved lemon remoulade

(V) TRUFFLE WAFFLE FRIES 18

waffle fries, pecorino, truffle salt, espelette aioli

CAVIAR NACHOS 27

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

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