

# FATHER'S DAY LUNCH

## TO SHARE

CAVIAR SERVICE WITH CORNBREAD, BRIOCHE, CHIVE, CRÈME FRAÎCHE

*Regalis Two-Tone Osetra \$199++*

*Kaviari Kristal Caviar \$180++*

## FIRST

*Choose one:*

**PRIME BEEF TATAKI**

*Stracciatella, Kristal Caviar, Sesame, Calabrian Chile, Dill Salad*

**CRUDO TRIO**

*Ahi Tuna: Pickled Ají Dulce, Citrus, Shiso*

*Scallop: Mussel Vinaigrette, Sturgeon Caviar*

*Hiramasa: Tomato, Crispy Ibérico*

**LOCAL CALABAZA-ORGANIC CARROT SALAD**

*Yogurt, Avocado, Pistachio, Citrus, Esli's Herb Salad*

## SECOND

*Choose one:*

**COMTE RAVIOLO**

*Creamy Guacabo Arugula, Black Truffle Jus, Crispy Bacon*

**LOCAL CALABAZA RISOTTO**

*Nduja, Red Cow Parmesan, Sage, Calabaza Seeds*

**RICOTTA RAVIOLI**

*Tomato, Pine Nuts, Basil, Cacio E Peppe Cream*

## THIRD

*Choose one:*

**BERKSHIRE PORK CHOP**

*Roasted Tomato BBQ, Caramelized Onion Condiment, Dates, Pistachio,*

*Piquillos, Capers, Currant, Apricot, Comte-Polenta*

**HALIBUT**

*Organic Carrot, Peas, Lettuce, Mussle-Saffron Jus*

**BRAISED SHORT RIBS**

*Endive, Anson Mills Farro, Mascarpone, Parmesan, Plantain, Arugula Jus*

## DESSERT

*Choose one:*

**DATE CAKE**

*Bourbon Caramel, Vanilla Ice Cream, Spicy Caramel Popcorn*

**STOUT TIRAMISU**

*Lemon Infused Crème Fraîche Ice Cream*

**COCONUT-BARRILITO 3 LECHES**

*Almond Praline Ice Cream*

**SUNDAY, JUNE 15, 2025**

**NOON - 4:00 PM**

**\$145 PER PERSON**

*+ applicable taxes & gratuities*

*Beverages not included*

*Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. 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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