

# DINING SNACK MENU

## CHARCUTERIE & BOARD

### PROSCIUTTO & BURRATA / 188

Aged Balsamic and Fresh Basil

### CHARCUTERIE BOARD / 140 (S) / 288 (L)

Assorted Cold Cuts, House Made Terrine,  
Relish, Toasted Brioche

### DAILY CHEESE BOARD / 150 (S) / 300 (L)

A Selection of Three Cheeses

### VEGETABLE ANTIPASTO BOARD / 115 (S) / 228 (L)

Herbs Roasted Peppers, Pepperdews  
Stuffed with Labna Cheese, Mixed Pickels,  
Marinated Artichokes, Marinated  
Olives, and Almonds

## LARGER Until 10pm

### JAPANESE WAGYU STEAK / 580

Broiled Japanese A4 Wagyu Beef,  
Seasonal Vegetables, Red Wine Jus

### CHALLANS DUCK BREAST / 320

Almond, Potato Gratin,  
Sour Cherry, Orange Sauce

### MAINE LOBSTER TAGLIATELLE / 298

Cognac and Lobster Broth,  
Confit of Tomatoes and Baby Spinach,  
Lemon Infused Olive Oil, Lobster Cappuccino

### PORCINI TAGLIATELLE / 228

Porcini Mushrooms, Thyme, Cream Sauce

## SIDES

FINGERLING POTATOES CONFIT / 58

POTATO PURÉE / 58

CHEESE & SPINACH MADELINE / 58

SEASONAL VEGETABLES / 58

