

EOUUS

Dinner "A la Carte"

Appetizers

Octopus 4 Ways \$18

Tempura, Grilled, Burgundy Style, Red Wine Stewed

Marinated Seared Tuna \$20

Caviar, Mesclun, Herbal Breadcrumbs, Champagne Dressing

Autumn Pear Soup \$15

Smoked Foie Gras, Chestnut, Maple Syrup

Scallop in the Shell \$22

Fried Brussels Sprout, Pancetta, Raisin, Caper

Seasonal Vegetable Tartelette \$16

Chive Sesame Dressing, Cheddar Cheese Sauce, Onion Jam

Garganelli \$16

Savory Chicken Bolognese, Celery, Onion, Mizuna, Nam-pla

Marinated Tri-Color Vegetable \$15

*Kabocha Squash, Okinawa Potato, Sweet Potato,
Pine Nut, Baby Spinach Salad, Walnut Dressing*



Sea

Grouper A la Plancha \$27

Tomato, Fennel, Micro Green, Tapenade, Ocean-flavor Vinegar Sauce

Oil Bath Swordfish \$28

Bok Choy, Tomatillo Jam, Black Bean Diable Sauce

Grilled Jumbo Shrimp \$29

Sautéed Lettuce, Green Asparagus, Blue Cheese Orange Sauce

Roasted Lobster \$39

Wild Rice Beets Risotto, Leek Pudding, Red Wine Lobster Sauce



Land

Brined Hemlock Hill Chicken \$29

Carrot, Haricot Vert, Broccoli, Onion, Sauce Blanquette Foam

Grilled Lamb Rack \$35

Smoked Eggplant Purée, Fried Pappardelle, Natural Lamb Jus

Roasted American Wagyu Beef \$35

*Matutake Mushroom, Marble Potato, Watercress,
Pomegranate, Miso Red Wine Sauce*

Grilled Niman Ranch Pork Chop \$32

*Apple, Cauliflower and Butternut Squash Hash,
Mushroom Butter, Prosciutto Jus*

