

SOFT OPENING MENU

August 2023

BREADS
& Spreads

JERUSALEM BAGEL

Tahini, Za'atar & Spicy Cherry Tomato Jam |
Labaneh & Olive Oil
Bresaola Additional

OLIVE OIL BREADS

Truffle Kubaneh & Brioche
Schmaltz | Creamed Eggplant | Olive Oil & Aged
Balsamico | Tomato

BITES
Amuse-bouche

BEETS TORTELLINI

Cashew Cheese | Pine Nuts | Lime Aioli | Olive Oil
Powder | Beet Consommé

CEVICHE ON THE ROCKS

Puffed Semolina | Lemon Aioli | Mango Habanero |
Lime & Yuzu

THREE LITTLE BITES

Cardamom, Celery Root, Chestnut |
Salted Beets Meringue, Sweet & Spicy Apricot |
Wild Rice, Apple Caviar, Rhubarb, Lime

COLD APPETIZERS

BEETROOTS GARDEN

Horseradish | Hazelnut, Almond & Quinoa Soil |
Tzatziki

GREEN LEAVES

Celery | Belgian Endive | Radish | Citrus Vinaigrette |
Cashew & Almond Cream

YELLOWTAIL TARTARE

Avocado | Bulgur | Apple Vinaigrette | Chili Pepper
| Avocado & Yuzu Sorbet | Basil Oil

SALMON SASHIMI

Ponzu | Asian Aioli | Daikon | Wild Rice | Nuri
Powder | Almond Tuile

TUNA

Ahi Tuna | Tomato Consommé Blanket | Roasted
Cherry Tomato | Olive Oil Powder

BEEF TARTARE

Egg Yolk Confit | Root Vegetables | Bell Peppers
Vinaigrette | Pearl Onion | Charcoal Onion

HOT APPETIZERS

EARTH APPLE SOUP

Sunchoke | Acorn | Chives | Macadamia Nuts |
Daikon | Truffle Grissini

CAPPELLETTI

Beef Cheek | Peas | Celery Root Cream |
Caramelized Pumpkin | Port Wine Sauce

LAMB SPARERIBS

Kohlrabi Gratin | White Asparagus | Green Garlic
Puree | Hazelnuts | Demi-Glace

QATAYEF

Duck | Peking Duck Sauce |
Persian Lemon Powder | Japanese Seaweed Salad

SEARED

TABUN / BETWEEN
Wood Burning Oven

ROTOLO

Pasta & Spinach Fondue | Cherry
Tomato Sauce | Celery Bechamel | Pangritata

LAHMACUN

Shimeji | Portobello | Shiitake |
Corn | Egg Yolk Confit

JAPANESE EGGPLANT

Eggplant | Tahini | Date Honey | Bell Pepper Puree | Sugared Pine Nuts |
Pomegranate Molasses | Manakish Flatbread | Za'atar

ENTREES

SALMON

Mushroom Dim Sum | Pumpkin Puree | Crispy Skin
| White Asparagus | Parsley Coulis | Ponzu

CHILEAN SEA BASS

Green Tomato | Green Pea | Sunchoke |
White Wine & Lemon

BEEF FILET

Onion Potato | Shimeji Mushroom | Onion &
Turmeric Cream | Red Wine Sauce

LAMB CHOPS

Malfouf | Onions | Carrots | Demi-Glace | Cherry
Salsa | Cherry Foam | Green Pangritata

OVER NIGHT

Smoked Beef | Organic Carrots & Beets | Thyme |
Basil Oil | Chili Oil | Celery Root Foam

BONE-IN ASADO

Shaved Black Truffle | Potato Gratin | Sweet Potato
Puree | Demi-Glace

CHICKEN

Chicken Caviar | Chicken Cannelloni | Violet Potato |
Soft Polenta | Skin

45 DAYS WET AGED

Boneless

10oz

20oz

15oz

25oz

LIMITED EDITION

45 Days Dry Aged Bone In (To Share)

RIBEYE | per oz

TOMAHAWK | per oz

SURPRISE

Boneless | per oz

MIBRASA®
Charcoal Oven

Limited Edition

SIDES

POMMES

Gratin | Pomme Noisette | Layers
Tomato Dip | Truffle Aioli

WILD MUSHROOMS

Shimeji | Portobello | King Oyster
| Cremini

GREENS

Asparagus | String Beans |
Broccolini | Zucchini

SEARED