



Small Plates

Start

- croque monsieur** smoked ham, gruyère, béchamel 9
- caesar salad** brioche, fontina, truffle 10
- field green salad** herb vinaigrette, polenta croutons, olives, mozzarella 10
- manchego salad** piquillo, raisins, marcona almonds 10
- steak tartar*** béarnaise vinaigrette, celery salad 12
- tomato flambé** heirloom tomatoes, fontina, basil 13
- fig flambé** fig jam, pancetta, blue cheese 13
- tarte flambée** onion, bacon, truffle, asparagus, crème fraîche 13
- foie gras mousse‡** huckleberry gelée, brioche 15
- seared foie gras‡** sautéed spinach, wild mushroom, brandied cherry sauce 30
- fresh baked bread‡** assortment of bread baked daily 15
- charcuterie platter** array of dried & cured meat 20

VEGETARIAN

- ceci frito** fried chickpea, preserved lemon 3
- marinated olives** calabrese, cerignoa, gaeta, taggiasca 3
- parmesan paprika popcorn** 3
- onion soup shooter** velouté, truffle oil 7
- pan con tomate** toasted ciabatta, tomato, garlic, manchego 7
- hummus & baba ganoush** chick pea, eggplant, grilled flat bread 8
- risotto** scallion, lemon, basil 11
- artichoke barigoule** asparagus, baby carrots, basil 14
- burrata*** olive oil, sea salt 16

SEAFOOD

- tuna tacos*** serrano, cilantro, avocado cream 13
- oysters*** margarita sorbet, orange purée 14
- ceviche*** fresh daily selection, guacamole, tortilla chips 14
- rock shrimp** rice noodle, snow peas, red dragon sauce 14
- braised hamachi*** pickled shiitake, soy-ginger foam 15
- p.e.i. mussels** basil & parmesan emulsion 15
- sautéed shrimp** cayenne butter, lime, spiced rum 16
- “in the shower” mac & cheese** lobster, brunoise vegetable 18
- osetra caviar*‡** ½ oz, parsnip blini, traditional garnish 60

MEAT

- nampol meesa “wings”** spicy, salty, sweet 9
- chicken croquettes** upland cress, garlic cream, pine nut 9
- pork schnitzel** potato & cucumber salads, lingonberry 9
- italian style meatballs** rapini, marinara, orange zest 14
- angus sliders*** blue cheese, onion, bacon, pear 12
- maple glazed pork ribs** smoked to order 14
- skirt steak*** chimmichurri, roasted fingerling, crème fraîche 16
- wagyu “lava rock”*‡** 3oz wagyu, wasabi, lime 75

Large pLATES‡

- slow roasted alaskan halibut*** braised leek, sweet corn, vegetable bouquet 24
- braised short ribs** honey coriander glazed carrot, warm potato salad 26
- chicken breast** wild mushrooms, cabbage fricassee 28
- peking duck breast*** summer vegetable, spinach puree 30
- fleur burger*** wagyu beef, brioche bun, pomme frites 35
add foie gras and black truffle 30
- bone in new york strip*** 18 oz., tarragon butter 48
- prime tomahawk rib eye*** 40oz., shallot jus 95
- fleur burger 5000*** wagyu beef, foie gras, truffle with a bottle of 1995 Château Petrus 5000

Sides \$8‡

- fingerling potato purée** truffle jus
- wild mushroom ragout** seasonal mushrooms, garlic, thyme
- marble potato** salt roast, butter glaze
- garlic frites** parsley, garlic butter
- creamy polenta** charred corn, parmesan
- summer vegetables** truffle foam

Autographed Burger Bar Cookbook by Hubert Keller
\$25

The feast

the feast - eat the menu 450
‡ not included in the feast
recommended for 6 or larger

SWEETS

- ice cream and sorbet** choice of two selections prepared daily 6
- brownie lollipops** dark chocolate, caramel, milk chocolate mousse 8
- crème brûlée trio** pistachio, vanilla, raspberry 9
- almond panna cotta** blackberry-kalamansi sorbet, strawberry-citrus soup, honey tuile 10
- tiramisu** mascarpone, chocolate, orange-raspberry biscotti 10
- “pb&j”** chocolate macaroon, peanut butter buttercream, strawberry marmalade, rum iced milk 10
- pineapple carpaccio** lime sorbet, cilantro granite 10
- warm coconut almond cakes** coconut cream, kiwi sorbet, mango gelee 10
- chocolate soufflé** chocolate ganache, caramel ice cream 14
- cheese platter*** assortment of artisan cheese 16

affogato a la LN₂ served tableside

bailey’s ice cream, espresso
15

please inform your server of any food allergies
20% gratuity will be added to parties of six or more
*consuming raw or undercooked meat, fish, or dairy may increase the risk of food-borne illness

CHEF DE CUISINE – Paul Meesawat
GENERAL MANAGER – David Oseas