
CENTER·BAR

SMALL PLATES

AMERICAN SIBERIAN STURGEON CAVIAR 115

Traditional service with blini

PROSCIUTTO DI PARMA 18

Prosciutto di Parma, Coppa Piccante, Finochietta, Culatello, Sopressata

CHEESE 19

Nettle Meadow Kunik, Pecorino Oro Antico, Jasper Hill Blue, spiced walnuts

OLIVES GIARDINIERE 8

Mediterranean olives and pickled vegetables

PIQUILLO PEPPERS 15

Drunken goat cheese, marcona almonds

GRILLED CHEESE SANDWICH 19

Fontina Fontal, black truffle butter, country bread

SICILIAN ARANCINI 15

Saffron-arborio rice balls, porcini mushrooms

TOASTS ON COUNTRY BREAD Each 14

Avocado & Radish

Creamy Goat Cheese and Beets

Curry Chicken Salad & Apple

DUCK CONFIT-KALE SALAD 21

Slow cooked duck, lacinato kale, almonds, sherry vinaigrette, pomegranate molasses

ROASTED PRAWNS 23

Salsita of fresh coriander, garlic, yellow tomato, red pepper

FAROE ISLANDS SALMON 23

Fennel and orange salad, capers, extra virgin olive oil

NATURAL WAGYU STRIP STEAK 26

Imperial Wagyu Beef, Nebraska

PORTER HOUSE BURGER 23

Prime, dry-aged natural beef, hand-cut kettle chips
