

Q DINNER

RAW

Ahi Tuna Tartare - 24

Crushed Avocado, Radish
Ginger Dressing

Crispy Sushi - 21

Sea Trout, Chipotle Emulsion
Soy Glaze, Mint

SALADS

Heart of Lettuces - 16

Crispy Potatoes, Avocado, Radish
Fines Herbes, Yuzu Ranch Dressing

Kale and Roasted Pumpkin - 18

Red Apple, Mint, Pumpkin Seeds
Mustard Vinaigrette

Warm Shrimp - 24

Tender Greens, Avocado, Tomato, Mushroom
Truffle Vinaigrette, Champagne Beurre Blanc

APPETIZERS

Butternut Squash Soup - 14

Sourdough Croutons, Parmesan and Basil

Lightly Fried Hopper Shrimp - 22

Grated Bottarga, Champagne Aioli
Chili

Fall Mushroom Risotto - 24

Parmesan, Lemon, Herbs

PASTA & PIZZA

Cheese Ravioli - 24

Basil Butter and Parmesan

Rigatoni Meatball - 29

Pork and Veal Meatballs, Smoked Chili
Tomato Ragu

Avocado Pizza - 21

Sweet Onions, Jalapeno, Lime Cilantro

Tomato and Mozzarella Pizza - 18

Basil, Chili Flakes

Black Truffle Pizza - 25

Fontina Cheese

Spicy Salami Pizza - 23

Ricotta, Broccoli Rabe

PLANTS

Roasted Cauliflower

Half 13 Whole - 23
Turmeric Tahini, Fresh Herbs
Pomegranate

Celeriac Katsu - 24

Horseradish, Lemon and Shiso

FISH & MEAT

Faroe Island Salmon - 36

Porcini Crusted, Warm Leeks
Vinaigrette Herbes

Roasted Black Sea Bass - 38

Caramelized Cauliflower, Spatzle
Poppyseed Buttermilk Sauce

Maine Lobster - 68

Longevity Noodles, Fragrant Savory Broth
Green Chili, Ginger

Fried Organic Chicken - 34

Wild Rice, Pecan, Habanero Hot Sauce

Grilled Prime Filet of Beef - 52

Parsnip Puree, Roasted Brussels Sprouts
Miso Mustard

SIMPLE

Faroe Island Salmon - 32

Black Sea Bass - 35

Maine Lobster - 62

Organic Chicken - 30

NY Strip Steak - 62

Served with Shishito Peppers
Choice of Preserved Black Bean
Vinaigrette, Habanero Hot Sauce
or Miso Mustard

SIDES

Broccoli Rabe - 14

Garlic, Chili, Lemon

Roasted Brussels Sprouts - 14

Pecans, Avocado, Aged Balsamic Vinegar

Herbed French Fries - 12

Mashed Potatoes - 12

Sweet Butter, Sea Salt

TASTING MENU

Egg Toast

Caviar Herbs

Tuna Tartare

Crushed Avocado, Radish
Ginger Dressing

Roasted Black Sea Bass

Caramelized Cauliflower, Spatzle
Poppyseed Buttermilk Sauce

Grilled Prime Filet of Beef

Parsnip Puree, Roasted Brussels Sprouts
Miso Mustard

Warm Chocolate Cake

Vanilla Bean Ice Cream, Cocoa Nib Tuile

- 118