



SYLVAIN DELPIQUE
Executive Chef



KAVIARI

PARIS

Oscietre Prestige Caviar

50gr 175

125gr 312

Blinis, Red Onion, Hard-Boiled Egg,
Chives, Lemon Crème Fraîche

TO SHARE

BUTTERMILK RANCH DIP • GF • NF 78
1 oz Oscietre Prestige Caviar, Potato Chips

BABAGANOUSH • NF • DF 26
Roasted Eggplant, Pomegranate, Sesame,
Naan

EAST BEACH BLONDE OYSTERS • GF • NF 32
6 Oysters, Ginger-Sake Mignonette,
Blood Orange, Scallions

SHRIMP COCKTAIL • GF • NF • DF 30
House Made Cocktail Sauce

TRUFFLE POMME FRITE • GF • NF 35
Black Truffle, Parmesan, Truffle Dijon Aioli

CHEESE PLATE • VG 35
Artisanal Local Selection of Three Cheeses

APPETIZERS

OCTOPUS CARPACCIO • GF • NF • DF 27
Bitter Orange, Basil Oil,
Black Olive and Za'atar Vinaigrette

COCONUT CORN SOUP • GF • V 22
Chili-Peanut Crunch, Thai Basil

BURRATA • NF 24
Confit Peppers, Arugula, Sourdough,
Bagna Cauda

HAMACHI CRUDO • GF • NF • DF 29
Peppadew, Cucumber, Serrano Chili,
Bergamot Dressing

SALADS

VEGAN BOWL • NF • V 33
Mala Tofu, Kale, Farro, Quinoa, Avocado,
Calamansi-Soy Dressing

ICEBERG • GF • NF 33
Bayley Hazen Blue Cheese,
Pastrami Bacon, Confit Tomatoes,
Hard-Boiled Eggs, Crispy Shallots

CAESAR SALAD • NF 31
Romaine, Aged Parmesan, Anchovies,
Preserved Lemon Chimichurri
Add Chicken 12 • Salmon 18 • Shrimp 24

MAINS

WONTON NOODLE SOUP • NF • DF 45
Braised Beef, Chicken and Shrimp
Dumplings, Bok Choy, Pickled Mustard
Greens

RAVIOLI • NF 42
Spiced Spring Lamb Ragu, Preserved
Lemon, Ricotta Foam

BRANZINO • GF • NF 44
Artichoke, Snap Peas, Tomato and
Harissa Emulsion, Lemon-Olive Relish

SHORT RIB • GF 48
Baby Carrots, Hazelnut, Red Verjus
Pomme Fondant

ROASTED CHICKEN • GF • NF 44
English Peas, Rosemary Whipped
Potato, Morel Jus

PRIME 8 OZ BURGER • NF 37
Brioche Roll, Tomato Confit, Arugula,
Gouda, Green Peppercorn Aioli,
Caramelized Onion, French Fries

CLUB SANDWICH • NF 35
Ciabatta, Roasted Turkey,
Tomato Relish, Smoked Bacon, Arugula,
Lemon Basil Aioli, Pomme Chips



RON PAPROCKI
Executive Pastry Chef

BABA AU RHUM 24
Mango Tartare, Yuzu Curd,
Whipped Vanilla Bean Ganache

NY CHEESECAKE 24
Ben's Cream Cheese, Confit Lemon,
Morello Cherry-Balsamic Sauce

CHOCOLATE LEAVES 24
Dark Chocolate Cremeux, Passion Cream,
Passionfruit Sorbet

PALET D'OR 24
Mexican Dark Chocolate Mousse,
Fleur de Sel, Chocolate Dacquoise

APPLE TARTE TATIN 41
Pink Lady Apples, Puff Pastry,
Vanilla Ice Cream
Serves Two

ICE CREAM & SORBET 12
Vanilla Bean, Chocolate
Seasonal Sorbet

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.
Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.

