

RAW BAR

OYSTER (2 OZ)   \$110
Champagne Mignonette Sauce

SUSTAINABLE CATCH    \$330
TIRADITO (3.5 OZ)
Lemon Grass Buttermilk, Watermelon
Relish, Compressed Cucumber, Avocado

BAJA CALIFORNIA  \$700
PRAWNS (4.5 OZ)
Cocktail Sauce, Lime

CAVIAR 1 OZ \$5500*
(FROM OUR CAREFUL SELECTION)
Whipped Cream, Cappers, Egg, Pickles,
Ciboulette, Shallots, Potato Chips

Not Include All In

APPETIZERS

ONION SOUP (10 OZ) \$290
Commte Cheese (0.5 Oz), Crouton

WEDGE SALAD  \$320
Romaine, Blue Cheese Dressing, Soft Quail
Egg (0.5 Oz), House Made Bacon, Cherry
Tomatoes

HEIRLOOM SALAD     \$340
Tomatoes, Cucumber, Pine Nuts, White Wine
Emulsion

CARPACCIO (5 OZ) \$480
Black Angus Beef, Pecorino, Olive Aioli,
Horseradish, Pickled Mustard Seeds

CRISPY PORK BELLY (5 OZ) \$450
Scallops, Maple, Pickled Mustard

CRAB CAKE (4OZ) \$350
Mustard Terragon Aioli, Lemon, Pickled
Shallots

SAUCE

\$100 EACH (1 OZ)

ARGENTINEAN CHIMICHURRI   
Parsley, Garlic, Oregano, Paprika, Chili

BERNAISE 
Terragon, Cherry Vinegar

GREEN PEPPERCORN
Cognac, Butter, Shalots

TAURO STEAK SAUCE
Coriander, Caramelized Tomato, Cinnamon

HORSERADISH   
Chardonnay Vinegar

HARISSA   
Red Bell Peppers, Dry Chillis, Spices

SIDES

\$300 EACH

ORGANIC VEGETABLES   
Extra Virgin Olive Oil

MAC AND CHEESE 
Swiss, Emilgrana, Cream

ASPARAGUS  
Bearnaise

POTATO MOUSSELINE  
Nutmeg, Butter, Chives

CREAMY SPINACH  
Garlic, Shalots, Thyme

HOUSE CUT FRIES  
Macerated In Vinegar, Garlic, Thyme



Vegan



Vegetarian



Gluten Free



Nuts



Dairy Free

TOPPINGS

GORGONZOLA BUTTER	 	\$100
HALF LOBSTER TAIL (4 OZ)		\$580
SAUTEE MUSHROOMS	  	\$140
ONION RINGS		\$140
FARM EGG (4 OZ)	  	\$140

LINZ HERITAGE
ANGUS USDA

DRY AGED BONE-IN KANSAS STEAK* (21 OZ) Midwest, USA		\$2900
VACIO (10 OZ) Midwest, USA		\$810
NY STRIPLOIN (10 OZ) Midwest, USA		\$900
TOMAHAWK* (42 OZ) Midwest, USA Suggested for two people		\$5500

*(NOT INCLUDE ALL IN)

PRIME MEAT

BEEF FILET (8 OZ) Northwest, USA		\$960	SMOKED PORK CHOP (12 OZ) Southwest, USA Confit Shallots		\$860
RIB EYE STEAK (15 OZ) Midwest, USA		\$1800	Beef Rib (14 Oz) Midwest, US Texas Rub		\$800
LAMB CHOP (8 OZ) Colorado, USA		\$920	IN HOUSE DRY-AGED PROGRAM Ask to Server From distinguish cattle ranches		

MAIN COURSES

TAURO AGED BURGER (7 OZ) Angus Dry Aged Patty, English Cheddar, Housemade Bacon, Special Sauce, Pretzel Bun		\$710
CALABRESE RIGATONI Eggplant, Sundried Tomato, Basil, Pepperoncini Add On Burrata Cheese (4 OZ)	 	\$690 \$180
BLACK COD (7 OZ) Saffaron Sauce, Roasted Kale, Sustainable Pacific ShrimP		\$720
FRIED ROCK CORNISH (14 OZ) Napa Celery Slaw, Brown Butter Chicken Jus		\$690
ROASTED CAULIFLOWER (7 OZ) Vegan Demiglaze, Toasted Pumpkin Seed, Black Garlic Gremolata	    	\$560