

## STARTERS

### Hamachi Ceviche 21

cucumber, avocado, onions, red fresno chiles, grapefruit vinaigrette

### Beef Tartare 23

greens, quail egg, mustard seeds

### Calamari 18

celeriac puree, Thai basil, Chili lime vinaigrette

### Josper Wings 17

grilled chicken wings, soy honey butter glaze, crispy onion

## SALADS

### Mushroom Salad 24

wild mushroom puree, citrus dressing, mizuna, garlic chips

### Baked Eggplant & Goat Cheese 17

cilantro, flax seeds

### Roasted Beets 17

quinoa, goat cheese croquettes, honey champagne vinaigrette

### Charred Romaine 19

Tanimura farm lettuces, baby anchovy, parmigiano reggiano, Caesar dressing

### Spa Salad 21

shrimp, octopus, fingerling potatoes, bocconcini, pesto

## SOUPS

### Svekol'nik 18

chilled beetroot soup with marinated beef

### Chef's Soup of the Day Price Varies

## SANDWICHES

served with house-made potato chips

### Cuban 18

pulled pork, ham, apple mustard jam, Gruyere

### Chicken Karaage 19

Japanese fried chicken, smoked Gouda, red cabbage slaw, wasabi aioli

### Lobster Roll 31

yuzu kosho mayo, crystallized wasabi

## BURGERS

Josper grilled burgers served with fries & bone marrow béarnaise

### Cheeseburger 23

Black Angus beef blend, American cheese, relish

### Lamb Burger 25

feta, arugula, tzatziki, lemon cumin aioli

## PASTA & RISOTTO

### Pasta Nera 33

squid ink pasta, shrimp, calamari, cream sauce

### Pelmeni 23

Russian beef and pork dumplings, crème fraiche, salsa

### Wild Porcini Risotto 25

parsley, parmigiano reggiano

## SEAFOOD

### Skuna Bay Salmon 29

steamed Japanese rice, lemon cream, asparagus, kumquats

### Chia Tuna 34

baked eggplant, spinach

### Seared Sea Scallops 35

truffles cauliflower puree, hazelnut brown butter, vin cotto

### Pan Seared Branzino 27

truffles leek foam, seasonal veggies

## POULTRY

### Roasted Chicken 28

brown butter potato puree, broccolini, au jus

## MEAT

Josper grilled

### Hanger (8 oz) 34

fingerling potatoes, vine ripe tomatoes, bone marrow béarnaise

### Skirt (6 oz) 30

fingerling potatoes, vine ripe tomatoes, bone marrow béarnaise

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ADD SEASONAL TRUFFLES MP

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