

STARTERS

Hamachi Tartare 21

fennel, apple, pistachio, yuzu crème fraîche

Roasted Bone Marrow 18

miso apricot glaze, clam chimichurri, lardo, grilled sourdough

Josper Wings 15

grilled chicken wings, soy honey butter glaze, crispy onion

Brussels Sprouts 14

Chinese sausage, sesame, cilantro, chili lime vinaigrette

Crispy Baby Potatoes 13

shishito peppers, goat cheese butter, herbs, lemon

Josper Grilled Crab Legs 28

mixed greens & apple with honey champagne vinaigrette, wasabi mashed potatoes, yuzu butter

Calamari Tempura 18

lime, sesame, chili pepper

SALADS

Baked Eggplant & Goat Cheese 17

cilantro, black sesame, flax seeds

Lobster Bora Bora 33

Josper grilled Maine lobster claw, yuzu butter, cucumber, avocado

Roasted Beets 15

quinoa, orange, goat cheese croquettes, honey champagne vinaigrette

Charred Romaine 17

Tanimura farm lettuces, baby anchovy, parmigiano, Caesar dressing

Mixed Baby Greens 12

roasted seasonal vegetables, soy candied almonds, kabosu vinaigrette

Spa Salad 18

warm salad of shrimp, octopus, fingerling potatoes, bocconcini, pesto

SOUPS

Borscht 16

a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

Cauliflower Soup 15

soft poached egg, garlic chili, pea tendrils

Chicken Soup 15

house-made egg noodles, vegetables

BURGERS

Josper grilled burgers served with fries, mixed greens, bone marrow béarnaise

Cheeseburger 23

Black Angus beef blend, American cheese, pickle sauce

Lamb Burger 25

feta, arugula, tzatziki, lemon cumin aioli

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

shiso, crystallized wasabi, yuzu kosho mayo

PASTA & RISOTTO

Pelmeni 23

Russian beef and pork dumplings, crème fraîche, salsa

Wild Porcini Risotto 25

parsley, parmigiano

SEAFOOD

Seared Sea Scallops 34

truffle cauliflower puree, hazelnut brown butter, vin cotto

Skuna Bay Salmon 26

crispy potato rosti, sauce gribiche, sorrel crème

Josper Grilled Branzino 25

broccoli, Brussels sprouts, zucchini, truffle leek foam

MEAT & POULTRY

Roasted Chicken 27

brown butter potato puree, broccolini, fig, au jus

Chorizo Sausages 23

mashed potatoes, broccolini, pearl onion

STEAKS

Black Angus beef, Josper grilled fingerling potatoes, vine ripped tomatoes, bone marrow béarnaise

Hanger 30

NY Strip 36