

# LUNCH

—⊖ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖—

## STARTERS

**HAMACHI TARTARE** 21  
fennel, apple, pistachio, yuzu crème fraîche

**WAGYU CARPACCIO** 22  
Bayley Hazen blue cheese, bloomed mustard seeds, spring onions, fig compote

**CRISPY CALAMARI** 18  
celeriac purée, Thai basil, chili lime vinaigrette

**CHICKEN WINGS** 15  
soy honey butter glaze, crispy onions

## SOUPS

**BORSCHT** 16  
a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

**CAULIFLOWER SOUP** 15  
soft poached egg, garlic chili

## SALADS

**WILD MUSHROOM SALAD** 21  
wild mushroom purée, citrus dressing, mizuna, garlic chips

**CHARRED ROMAINE** 19  
Tanimura farm lettuces, baby anchovy, Parmigiano Reggiano, Caesar dressing

**ROASTED BEETS** 17  
quinoa, goat cheese croquettes, honey champagne vinaigrette

**SPA SALAD** 21  
shrimp, octopus, fingerling potatoes, bocconcini, pesto



## SANDWICHES

served with fries

**CHICKEN KARAAGE** 19  
Japanese fried chicken, smoked Gouda, red cabbage slaw, wasabi aioli

**CUBAN** 18  
pulled pork, ham, apple mustard jam, Gruyere

**LOBSTER ROLL** 31  
yuzu kosho mayo, crystallized wasabi

## BURGERS

Jospier grilled burgers served with fries & bone marrow béarnaise

**TRUFFLE BURGER** 35  
Gruyere, caramelized onions, shaved truffles, truffle fries

**NAKED PUMPKIN** 21  
arugula greens, tzatziki, crumbled feta and pepitas

**CHEESEBURGER** 23  
Black Angus beef blend, American cheese, relish

**LAMB BURGER** 25  
feta, arugula, tzatziki, lemon cumin aioli

## SEA

**PAN ROASTED SALMON** 29  
confit baby fennel, orange emulsion, fennel and boquerones salad

**SEARED SEA SCALLOPS** 35  
truffle cauliflower purée, hazelnut brown butter, vin cotto

## LAND Jospier grilled

**NY STRIP (10 OZ)** 35  
fingerling potatoes, vine ripe tomatoes, bone marrow béarnaise

**FILET MIGNON** 45  
rosemary, garlic, soy hollandaise

**ROASTED CHICKEN** 28  
brown butter potato purée, broccolini, au jus



## PASTA & RISOTTO

**PELMENI** 23  
traditional beef and pork dumplings served with salsa and crème fraîche

**PASTA NERA** 33  
squid ink pasta, shrimp, calamari, cream sauce

**BLACK RICE RISOTTO** 25  
Maitake, borage, truffle leek, Parmigiano Reggiano

ADD SEASONAL TRUFFLES MP

## SIDES

**BRUSSELS SPROUTS** 10  
Chinese sausage, sesame cilantro pesto, chili lime vinaigrette

**TRUFFLE FRIES** 9  
Parmigiano Reggiano, chives, white truffle oil

**CRISPY BABY POTATOES** 8  
shishito pepper, goat cheese butter, lemon

**GRILLED VEGGIES** 8  
skillet roasted seasonal vegetables, honey sriracha sauce

## FRESHLY SQUEEZED JUICES

— your choice of blends —

ORANGE, APPLE 10

### BLACK COFFEE

POUR OVER 9

FOREST BERRY KENYA 12  
with fresh strawberry and raspberry  
to highlight the natural beauty  
of Kenya

ESPRESSO 5/6

AMERICANO 5/6



### COFFEE & MILK

CAPPUCCINO 6/8

FLAT WHITE 7

LATTE 6/8

### SWEET COFFEE

RAF COFFEE 9  
Moscow's bestseller — coffee with  
the taste and texture of melted  
ice cream

### COFFEE & SPIRITS

IRISH COFFEE 10

### ICED COFFEE

COLD BREW 6

ICED LATTE 6/8

THAI COFFEE 8  
coconut, condensed milk, and ice



### WINE BY THE GLASS

White  
RIESLING TERRASSEN 2015 16  
Matthias Hager / Austria, Kamptal

CHARDONNAY  
MONTAGNY 1ER CRU 2015 20  
J.M.Boillot / France, Burgundy

Rose  
«M» DE MINUTY 2016 18  
Chateau de Minuty / France, Provence

Red  
GRENACHE, SYRAH COTES  
DU RHONE ST. ESPRIT 2015 15  
Delas Freres / France, Rhone

PINOT NOIR  
«WE THE PEOPLE» 2014 18  
Machine Breaker / United States, Oregon

### SPARKLING

PROSECCO VALDOBBIADENE  
GIALL'ORO 16  
Ruggeri / Italy, Veneto

### COCKTAILS

ROSSINI 16  
MIMOSA 16  
APEROL SPRITZ 18  
BLOODY MARY 16  
DRY MARTINI 16  
MOSCOW MULE 16  
WHISKEY SOUR 18  
OLD FASHIONED 18

APPLE LEMONADE 10/12

MINERAL WATER 7/11  
Filette sparkling or still

### ICED TEA

JASMINE & MANGO 11

LEMON 9

### TEAS WITHOUT TEA

SEA BUCKTHORN 16  
passion fruit, sea buckthorn berries,  
Asian spices

JASMINE & MANGO 16  
delicate calming blend  
with fresh mango

GINGER 16  
warming tea with ginger,  
lemongrass, and honey

MINT TEA 9

CHAMOMILE 8

### SELECTED TEAS

EARL GREY 12

DRAGON'S WELL 11

DARJEELING 12

JASMINE Birds' Tongues 11

### MATCHA

MATCHA &  
ALMOND LATTE 8

### CHOCOLATE

HOT CHOCOLATE 8/11

