

DINNER

— ⊖ 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

CHICKEN WINGS 17
soy honey butter glaze, crispy onions

ROASTED BONE MARROW 20
miso apricot glaze, clam chimichurri, lardo, grilled sourdough

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

SOUPS

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

CAULIFLOWER SOUP 15
soft poached egg, chili garlic oil

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

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

ENTRÉES

CATCH OF THE DAY MP
seasonal herbs sauce, blistered tomatoes, squid ink tuile, squash blossom

SKUNA BAY SALMON 29
olive oil poached, white asparagus, trout caviar, yuzu kosho hollandaise

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

JOSPER GRILLED OCTOPUS 31
black rice, grated bottarga, romesco

SUPREME CHICKEN 29
brown butter potato purée, parisian gnocchi, tarragon wine sauce, sautéed spinach

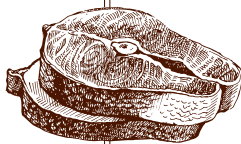
DUCK BREAST 36
honey-crust, onions, grapes, garlic, pine nut emulsion

FILET MIGNON 45
rosemary, garlic, soy hollandaise

NY STRIP (12 OZ) 39
fingerling potatoes, vine ripe tomatoes, bone marrow béarnaise

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

WILD MUSHROOM RISOTTO 25
parsley, Parmigiano Reggiano



SIGNATURE DISHES

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

LOBSTER UNI CARBONARA 37
butter poached lobster, fettuccine, soy, Aka Tosaka

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

ADD SEASONAL TRUFFLES MP

SIDES

GRILLED VEGGIES 8
skillet roasted seasonal vegetables, honey sriracha sauce

MIXED ROASTED PEPPERS 9
sweet peppers, fried leek, shishito peppers, soy lime vinaigrette



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

FRESHLY SQUEEZED JUICES

your choice of blends

ORANGE, GRAPEFRUIT,
APPLE 10

APPLE LEMONADE 10/12

MINERAL WATER 7/11
Filette sparkling or still

COCONUT WATER 8

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

BOTTLED BEER

United States

ALLAGASH BLACK
STOUT 9

FLOWER POWER IPA 9

DOC'S DRAFT ORIGINAL
HARD APPLE CIDER 9

Belgium

LA TRAPPE BLOND 9

TRIPEL KARMELIET 15

Germany

WEIHENSTEPHANER
ORIGINAL 10

France

METEOR PILSNER 10

Japan

COEDO BENIAKA 15

DRAFT BEER United States

Missouri

SCHLAFLY WHITE
LAGER 8

New York

MONTAUK SESSION 8

ICED TEA

JASMINE & MANGO 11

RASPBERRY
& LEMONGRASS 11
juicy and relaxing mix
with passion fruit

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



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

LATTE SINGAPORE 7/9
caramel with a unique lemongrass twist

LATTE HALVA 9
another Moscow favorite with
a house-made sauce of halva and sesame

COFFEE & SPIRITS

IRISH COFFEE 10

SCOTCH PÂTE À BOMBE 10
Americano covered with a creamy
French mousse

ICED COFFEE

COLD BREW 6

ICED LATTE 6/8

RASPBERRY COFFEE 9
thick and bright, with flavors
of dark chocolate and raspberry jelly

THAI COFFEE 8
coconut, condensed milk, and ice

CHOCOLATE

HOT CHOCOLATE 8/11

MATCHA

MATCHA & ALMOND LATTE 8