



CHEF'S TASTING

A CURATED SAMPLING OF THIS MENU!
7 OR 12 COURSE, WINE PARING AVAILABLE
149/199

PROSCIUTTO & FIG FLATBREAD

Ricotta, Fig Jam, Prosciutto, Arugula, Balsamic Reduction 20

SMASHED BURRATA

Grilled Peach, Chili-Peach Purée, Cherry Vin Cotto,
Grilled Focaccia 19

FRIED CHEESE

Gruyère, French Onion Jam, Black Garlic Crème Fraîche 15

RICOTTA TOAST

Velvet Whipped Lemon Ricotta, Balsamic Spiked Cherries 16

CRISPY PORK BELLY

Char Siu Glaze, Cucumber & Cilantro Salad,
Pickled Thai Chili 21

PATATAS BRAVAS

Fried Potato, Sundried Tomato & Roasted Garlic Aioli 14

BANG BANG EGGPLANT

Japanese Eggplant, Spicy Mayo, Crispy Shallot 16

CUCUMBER SALAD

English Cucumbers, Yuzu-Sesame Vinaigrette, Garlic,
Szechuan Chili Oil, Crispy Shallots 14

TRUFFLE CHICKEN CROQUETTES

Braised Chicken, Truffle Béchamel 19

Add Caviar +39

LAMB CHOPS

Moroccan Spiced, Mint & Apricot Gastrique 27

FILET MIGNON SATAY

Black Garlic Soy, Crispy Shallot 26

CHICKEN SATAY

Ginger & Lemongrass Marinade, Spicy Cashew Béchamel 21

Chef Peter Bator

BLUE POINT OYSTERS (6 pcs) 22

KUMAMOTO OYSTERS (6 pcs) 27

LITTLE NECK CLAMS (12 pcs) 24

COLOSSAL SHRIMP (3 pcs) 26

CHILLED LOBSTER TAIL 29

SEAFOOD CAROUSEL

6 Blue Point, 6 Kumamoto, 12 Little Necks,
3 Shrimp, Chilled Lobster Tail 98

Sushi & Raw Bar

TUNA CARPACCIO

Ginger-Onion Soubise, Lemongrass Ponzu,
Black Sesame Oil 24

HAMACHI CRUDO

Sunchoke Leche De Tigre, Grapefruit,
Cilantro 25

SPICY TUNA ROLL

Green Chili & Lemongrass Aioli,
Avocado, Ritz Crumbs 23

COCONUT SHRIMP ROLL

Shrimp Tempura, Yuzu-Coconut Aioli,
Brown Butter Toasted Coconut 24

**BANG BANG
YELLOWTAIL ROLL**
Cucumber, Bang Bang Sauce,
Crispy Shallots 23

HOUSEMADE FOCACCIA

Piquillo Pepper Romesco, Black Garlic Soy Butter,
& Szechuan Chili Oil 9

SPICY LOBSTER FLATBREAD

Herb Ricotta, Lobster, Shrimp, Spicy Marinara, Basil Oil 28

CAVIAR AREPA

Sweet Corn Arepa, Miso Cured Egg Yolk, Osetra Caviar 38

SHRIMP AJILLO DUMPLINGS

Spicy Garlic Butter Broth, Black Garlic Aioli,
Crispy Garlic Chili Oil 27

CRAB CAKE WELLINGTON

Jumbo Lump Crab, Shrimp, Mirepoix, Puff Pastry,
Saffron-Mustard Aioli 27

SEARED AHI TUNA

Yuzu-Coconut Aioli, Pineapple-Chili Crunch,
Crispy Ginger 24

SCALLOPS

Pistachio Ajo Verde, Charred Corn, Brioche Lace,
Lime-Corn Crema 33

OCTOPUS 'AL PASTOR'

Guajillo & Coriander Adobo, Pineapple Chutney,
Almond Ajo Blanco 25

FRIED CALAMARI

Sweet & Spicy Pepper Aioli, Cherry Peppers 23

FRIED SHRIMP

Garlic-Soy Caramel, Chive,
Toasted Sesame Seeds 23

MUSSELS

Lobster Bisque Sauce, Yukon Gold Potato,
Szechuan Chili Oil 23

MINI LOBSTER ROLLS

Butter Toasted Split Top Buns, Lobster & Shrimp Salad,
Lemon-Tarragon Aioli 23

Small Plates & Appetizers

Meatballs

VIOLETTE'S MEATBALLS

Three-Meat Blend, Spicy Marinara,
Whipped Ricotta, Basil Oil 19

CHICKEN MEATBALLS

Ricotta Chicken Meatballs, Porcini Truffle Cream 19

LAMB MEATBALLS

Golden Raisin, Pignoli, Mint & Lime Tzatziki 21

MEATBALL TRIO

3 of each 42



A5 WAGYU FILET MIGNON

The Ultimate Beef Experience!
Highly Marbled & Buttery, Kagoshima Japan,
Nitro Demi Glace, Black Lava Salt
26 per oz (4 oz Minimum/ 4 oz Increments)

Salads

CHILI-LIME CAESAR SALAD

Crisp Romaine, Garlic Croutons, Ricotta Salata, Paprika,
Creamy Chili-Lime Caesar Dressing 17

SESAME BALSAMIC SALAD

Baby Greens, Cherry Tomatoes, English Cucumber, Feta,
Sesame-Balsamic Vinaigrette 17

CHERRY FENNEL SALAD

Baby Spinach, Fennel, Orange Supremes, Frosted Walnuts,
Goat Cheese, Miso-Tangerine Vinaigrette 19

PEAR SALAD

Baby Greens, Grilled Pear, Dried Blueberries,
Sunflower Seeds, Pear Cider Vinaigrette 18

Add: Chicken 10 | Shrimp 14 | Filet Mignon 25 | Salmon 23

SIDES

CAULIFLOWER

Roasted or Fried, Piquillo Pepper Romesco 15

POTATO MILLE-FEUILLE

Thousand Layer Potato, White Truffle Aioli 16

TRUFFLE CREAMED CORN

Charred Corn, Truffle-Pecorino Cream 15

SMOKED MAC & CHEESE

Smoked Gouda Béchamel, Cavatappi, Ritz-Pretzel Crumbs 13
Add: Bacon 6 | Truffle 6 | Lobster 9 | Sampler Trio 26

ROASTED ZUCCHINI

Himalayan Sea Salt, Garlic & EVOO 13

WILD MUSHROOMS

Pan Roasted Mushrooms, Butter & Thyme 15

Pasta

GNOCCHI

Yukon Gold Potato Gnocchi, Charred Corn,
Truffle Corn Cream, Pecorino Foam 29

CRAB CAPPELLETTI

Jumbo Lump Crab, Sunchoke Bisque,
Pink Peppercorn Oil 46

ANGRY LOBSTER

6 oz Maine Lobster Tail, Squid Ink Tagliolini,
Calabrian Chili, Lemongrass, Yuzu,
Roasted Garlic & Basil Butter Broth 46

SPICY RIGATONI

Housemade Rigatoni, Fermented Korean Chili Paste,
Plum Tomato, Sake Cream 27

SHRIMP CAVATELLI

Housemade Ricotta Cavatelli, Argentinian Red Shrimp,
Melted Sungold Tomato, Shrimp Butter Emulsion,
Toasted Bread Crumbs 39

MANILA CLAM FRA DIAVOLO

Spaghetti A La Chittara, Plum Tomato, Thai Basil,
Japanese Chili 37

Add: Chicken 10 | Shrimp 14 | Filet Mignon 25 | Maine Lobster Tail 29

Entrées

FILET MIGNON

10 oz Prime Cut, Truffle Whipped Potato,
Wild Mushroom, Truffle Onion Demi-Glace 49

GRILLED CHICKEN

Avocado Mousse, Roasted Vegetable Quinoa,
Melted Cherry Tomatoes, Fresh Basil 28

SHRIMP & LOBSTER RISOTTO

6 oz Maine Lobster Tail, Gulf Shrimp,
Lobster Risotto, Chive Oil 44

SALMON

Char Siu Glaze, Spicy Whipped Potato,
Shaved Scallions 37

DUCK BREAST

Jerk Spiced, Potato Mille-Feuille,
Coconut-Yuzu Cream 39

PORK CHOP

Whipped Sweet Potato, Charred Corn,
Hot Honey Mustard 41

SHORT RIB

10 hr Braised Short Rib, Black Garlic Demi-Glace,
Pickled Shallot Whipped Potato, Crispy Shallot 39

CAULIFLOWER STEAK

Purple-Cauliflower Purée, Dried Cherries, Pignoli,
Orange Segments, Citrus Gastrique 25

SKIRT STEAK

Prime Cut, Five Spice Miso Caramel,
Spicy Garlic Whipped Potato 42

CHILEAN SEABASS

Sweet & Spicy Tomato Glaze, Forbidden Rice,
Saffron-Tomato Beurre Blanc 49

Steak For Two

40 oz PORTERHOUSE

35 Day Dry Aged, Bone In,
Lean & Tender Filet Mignon,
Medium Marbled NY Strip
179

28 oz CHATEAUBRIAND

Lean & Tender Cut,
Roasted Prime Filet Mignon
139

48 oz TOMAHAWK RIBEYE

Rich & Fatty Cut, 35 Day Dry Aged,
Long Bone Prime Ribeye
149

TRIO OF SAUCES: Chimichurri, Black Garlic, Sherry Mushroom

WHIPPED POTATOES

Traditional 13 | Sweet 13 | Truffle 16 | Pickled Shallot 14
French Onion 15 | Black Garlic 15 | Spicy 14 Any Three 35

ROASTED VEGETABLE QUINOA

Roasted Tomato, Basil Oil 14

BLACK RICE

Forbidden Rice, Garlic Brown Butter 13