

Raw Bar

Petit Plateau*

Half-Dozen Oysters,
Cucumber and Caviar,
Halibut Ceviche,
Half-Dozen Shrimp Cocktail

85

Caviar Service

28G GOLDEN KALUGA CAVIAR

Brioche, Crème Fraîche,
Chives, Egg Yolk, Egg White

125

Riggs Plateau*

Dozen Oysters, Cucumber and Caviar,
Halibut Ceviche, Tuna Tartare,
Half-Dozen Shrimp Cocktail, Crab Salad,
Bottle of Laurent Perrier Brut Champagne

199

OYSTERS* 20 | 38
Mignonette, Half-Dozen | Dozen

SHRIMP COCKTAIL 26
Horseradish

HAMACHI CRUDO 22
Tarragon, Green Apple

TUNA TARTARE 23
White Soy, Avocado, Caviar

HALIBUT CEVICHE 20
Lime, Red Onion, Jalapeño

CUCUMBER AND CAVIAR 18
Dill, Crème Fraîche, Smoked Trout Roe

Salads

ARUGULA SALAD 14
Lemon Herb Vinaigrette,
Pickled Peppers, Sunflower Seeds

Add Shrimp 14

Add Salmon* 14

KALE SALAD 16
"Caesar", Crispy Chickpea,
Avocado, Cashew

Add Chicken 10

Add Steak* 15

Starters

BURRATA	Peach, Wild Mushroom, Ramp	20
GOAT CHEESE TART	Roasted Pepper, Petit Salad	18
HEIRLOOM TOMATO	Melon, Elderflower, Ricotta	16
SCALLOPS	Sweet Corn, Artichokes, Chorizo	28
MUSSELS	Smoked Tomato, Garlic Baguette	19
BEEF TARTARE	Caper, Shallot, Quail Egg	20
BRUSSELS SPROUTS	Golden Raisin, Marcona Almond	18
CAULIFLOWER	Romesco, Olives, Charred Tomato	16

Entrées

SALMON	Wilted Spinach, Confit Tomato	32
HALIBUT	Yukon Gold Potato, Preserved Lemon, Fennel	38
TAGLIATELLE	Crab, Sweet Tomato, Basil	35
SWEET POTATO GNOCCHI	Peas, Pistachio Pesto	25
TRUFFLE RISOTTO	Black Truffle, Fava, Saffron	35
RIGGS BURGER	Caramelized Onion, Cheddar, French Fries	23
STEAK FRITES	Green Peppercorn Butter, French Fries	36
FARM CHICKEN	Peas, Asparagus, Pancetta	30

To Share

TRUFFLE CHICKEN	Potatoes, Carrot Pesto, Jus	55	GRILLED BRANZINO	Rice Pilaf, Capers	60
BONELESS RIBEYE	Mushroom Ragu, Bordelaise	80	SEARED DOVER SOLE	Yuzu Butter, Cucumber Salad	90

Sides

FRENCH FRIES	Sea Salt	9	BABY SPINACH	Lemon, Garlic	9
RICE PILAF	Raisin, Almond	9	WHITE ASPARAGUS	Anchovy Butter	9

