

CAVIAR SELECTIONS | MP

Tsar Imperial Kaluga / Tsar Imperial Baika / Royal Ossetra
Egg white, egg yolk, red onion, chives, crème fraîche, lemon, blinis

CHARCUTERIE & CHEESE | 55

Imported cured meats and cheeses from Italy / France / Spain

PRIME SEAFOOD TOWER | 175

Poached prawns, poached lobster tail, premium “merus cut” king crab, grilled & chilled jumbo sea scallops, oysters on the half-shell, Salt Spring Island mussels, olive oil-spiced Spanish octopus, purple salmon sashimi, served with grated fresh horseradish, mignonette, spiced cocktail sauce, lemon, sauce Marie Rose

STARTERS

POACHED PRAWN COCKTAIL | 35

Horseradish cocktail sauce, fresh lemon

OYSTERS ON THE HALF-SHELL | 25/45

Cold-water, ½ dozen or dozen

BAKED OYSTERS ALA LA BOUCHERIE | 30

Nueske’s bacon, blue cheese au gratin

CHARRED SPANISH OCTOPUS | 28

Sherry-chorizo vinaigrette, marble potatoes, turmeric-pickled onions, white frisée

FLAT-GRILLED BLUE PRAWNS | 30

Sea salt-crusted Hawaiian prawns, black garlic-chili aioli, micro cilantro

JUMBO LUMP CRAB CAKE | 45

Kataifi-wrapped Maryland-style crab cake, roasted piquillo pepper coulis, tzatziki sauce

PRIME KANSAS TENDERLOIN BEEF CARPACCIO | 40

Seared rare, crispy caper flowers, toasted pine nuts, preserved Meyer lemon, wild arugula, Asiago, black truffle crème

DRY-AGED PRIME BEEF TARTARE | 60

Greater Omaha Prime strip loin of beef, roasted bone marrow panna cotta, red mustard, pan de cristal

PURPLE ORA SALMON SASHIMI | 35

Beet & citrus-marinated, garlic aioli, Calabrian chili-lime ponzu

BLACK GARLIC EGGPLANT (V) | 22

Fire-roasted eggplant, fermented black garlic-chickpea cream, sherry gastrique, petite amaranth

SOUPS

CLASSIC FRENCH ONION SOUP | 18

LOBSTER BISQUE | 22

SALADS

CAESAR SALAD | 19

Hearts of romaine, brioche croutons, shaved Asiago, blistered teardrop tomatoes, lemon-anchovy dressing

CRISP BRUSSELS SPROUT PETALS | 22

Flash-fried Brussels sprout petals, tea-marinated raisins, sweet peppers, candied pork belly, toasted walnuts, sherry vinaigrette

BEETS & GRAIN (VG) | 22

Roasted baby rainbow beets, organic watercress, red quinoa & golden beet Romesco, Champagne dressing

VEGAN SPECIALITIES

ANCIENT GRAINS (VG) | 35

Pan-toasted red quinoa, cumin-spiced Thumbelina carrots, green pepper-pepita Romesco

VEGETABLE RAGOUT (VG) | 35

Butternut squash and tomato-braised wild mushroom

(v) vegetarian, (vg) vegan, (gf) gluten-free

Please notify your server of any dietary restrictions or food allergies.

Pricing does not include tax & gratuity. An 18% automatic gratuity will be added for parties up to 5 guests and 20% gratuity will be added for parties of 6 guests or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
WARNING: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm.
For more information go to www.P65Warnings.ca.gov/restaurant.

SEAFOOD & SHELLFISH

CANADIAN COLD-WATER LOBSTER TAIL | 90
Skillet-charred, grilled asparagus, sweet garlic-Chardonnay sauce

GARLIC SAUTÉED COLOSSAL BLUE PRAWNS | 50
Spicy champagne-braised tomato and herb ragout

ALASKAN BLACK COD | 55
Sous vide, English pea & sweet garlic crème, heirloom tomato compote

LOUPE DE MER | 65
Oven-roasted whole Mediterranean sea bass,
salad of peppers and tomatoes

ORA KING SALMON | 55
Pan-roasted, purple sweet potato, candied walnuts, white frisée,
blood orange emulsion

BUTCHER'S TABLE
USDA PRIME | WAGYU

RIB CHOP BUTCHERS CUT | 195
24oz, Creekstone Farms, Kansas
Dry-aged 40 days on property.
Creekstone Farms' system of
producing humanely treated
high quality beef is unmatched
in the industry. Their state of the
art processing system and hand
selecting of Black Angus cattle
ensures that their beef is always
consistent in quality and flavor.

RIBEYE | 85
12oz, Greater Omaha, Nebraska
Located in the heart of Nebraska
amidst abundant corn fields and
the best beef available, greater
Omaha has an uncompromising
commitment to producing the
highest quality corn-fed beef and
is at the forefront of innovation
in food safety and humane
treatment of cattle.

AMERICAN WAGYU TENDERLOIN | 100
6oz, Rosewood Farms, Texas
Rosewood Farms is a small ranch
which only raises the highest
quality Wagyu beef with a
holistic approach and takes into
consideration its impact on the
land, economy and humankind.

A5 WAGYU STRIPLOIN | 95
4oz, Kagoshima Farms, Japan
2017 Overall Winner of
"The Wagyu Olympics"

LARGE CUTS FOR TWO

32oz AUSTRALIAN WAGYU TOMAHAWK | 230
Westholme, Queensland, Australia

Westholme's cattle's lineage traces back to the mighty Westholme herd that was founded on champion Wagyu bulls and cows. They are born wild then roam free nourishing themselves in the vast pastures of Mitchell grass which gives the beef its unique flavors.

32oz CREEKSTONE USDA PRIME PORTERHOUSE | 215
Creekstone, Kansas

8oz FILET MIGNON | 70
Greater Omaha, Nebraska
USDA Prime

16oz BONE-IN KANSAS CITY | 110
Creekstone, Kansas
USDA Prime

12oz NEW YORK STEAK | 95
Greater Omaha, Nebraska
USDA Prime, dry-aged 40 days

OTHER CUTS

10oz LAMB DOUBLE PORTERHOUSE | 60
Mountain Meadows Farms, Colorado

16oz RED WATTLE PORK RIB DOUBLE CHOP | 55
18 Amish Families in Iowa, Nebraska, Missouri and Kansas
Red Wattle pork's flavor has been described as a cross between pork and beef.
It is floral and robust, concentrated and bold.

12oz ORGANIC AIRLINE BREAST OF CHICKEN | 45
Petaluma Poultry, Sonoma
Rosie the "Original Chicken" was the first chicken to carry the USDA Organic seal.
Raised on 100% organic vegetarian diet, non GMO verified, free range and no antibiotics.

PRIME SHORT RIB | 50
Creekstone Farms, Kansas
Pinot Noir-braised, butter pressed potato, roasted baby carrots, citrus gremolata, braising jus

CUT ADDITIONS

CRAB OSCAR-STYLE | 25
GRILLED CANADIAN COLD-WATER LOBSTER TAIL | 75
GARLIC-SAUTÉED COLOSSAL BLUE PRAWNS | 30
SHAVED SEASONAL TRUFFLE | 85

SAUCES

THREE-PEPPER COGNAC | 6
CABRALES CHEESE BÉCHAMEL | 6
MEDITERRANEAN MOJO VERDE | 5
SAUCE ESPAGNOLE | 5
AU POIVRE | 4
BÉARNAISE | 5
HOLLANDAISE | 5

SIDES

AIOLI-TOASTED ASPARAGUS | 16
SKILLET-CHARRED CAULIFLOWER | 12
OLIVE OIL-WHIPPED YUKON POTATOES | 12
HEIRLOOM POTATO CONFIT | 15

GARLIC-ROASTED SEASONAL FOREST MUSHROOMS | 18
CRISPY FRIED BACON AND BRUSSELS SPROUTS | 15
CUMIN-SCENTED THUMBELINA CARROTS | 15

LA BOUCHERIE MAC 'N' CHEESE | 15
POMMES FRITE | 12
BLACK TRUFFLE POTATO AU GRATIN | 18

BREAD BASKET | 12

SELECTIONS OF FRESHLY BAKED ARTISANAL FRENCH BREADS WITH THREE OLIVES TAPENADE, TRUFFLE BUTTER, HOMEMADE TOMATO JAM, ARBEQUINA OLIVE OIL