

RAW BAR

Oysters on the Half Shell* • 24 per ½ dozen
Chilled King Crab Legs • MKT
Shrimp Cocktail • 26

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EST. 1978

CAVIAR

w/ traditional accoutrements
Turner's Reserve* • 160
Kaviari Paris Baeri* • 140
Kaviari Paris Kristal* • 160
Kaviari Paris Oscière Prestige* • 190

STARTERS

Salad of King Crab & Charred Leek* | caviar, citrus, buttermilk & herb oil • 62

Steak Tartare* | petite frisée salad & crostini • 32

Buttermilk Fried Quail* | scratch biscuits, venison sausage gravy & tabasco maple syrup • 24

Wood Grilled Octopus* | caramelized sunchoke purée, salsa verde & citrus • 28

Cocoa Crusted Foie Gras Torchon* | sherry gastrique & compressed asian pear • 36

Forest Mushroom Tartlet* | spinach, onion soubise & solera vinaigrette • 28

Land & Sea On the Half Shell* | wagyu carpaccio w/ warm bone marrow & e.c. oysters w/ daurenki caviar • 38

SOUPS & SALADS

Artichoke Soup* | butter poached oysters & artichoke hearts • 20

Kabocha Squash Velouté* | smoked mushroom bacon, apple & mascarpone • 18

Charred Caesar Salad | spanish white boquerones, parmesan frico & caesar dressing • 20

Turner's Wedge* | fourme d'ambert blue cheese, heirloom tomatoes & tableside bacon • 28

Burrata* | prosciutto cotto, melon, verjus, basil & reduced balsamic • 26

VALENTINE'S DAY SPECIALS

LOBSTER ENDIVE SALAD | 48

lobster, endives, apple slices, cherry tomatoes,
micro mix & truffle aioli dressing

SURF & TURF | 175

wagyu tenderloin, lobster, papas bravas, uni butter, mustard leaves,
chestnut sauce, bulls blood beets

PAN-SEARED AHI TUNA STEAK | 65

togarashi marinade tuna steak, frêsse corn salad w/ ginger dressing, parsnip
purée, roasted pepper sauce, crispy red onion

ENTRÉES

Whole Roasted Branzino* | baby bok choy & mussel velouté • 66

Heritage Chicken 'Coq au Vin' | bacon, pearl onions & mushrooms • 46

Wagyu Filet Rossini* | foie gras & spinach truffle jus • 106

Maine Lobster Gnocchi* | ricotta, tarragon & pickled beech mushrooms • 96

Scottish Salmon* | herb crusted w/ heirloom bean ragù • 48

Ribeye* | 22oz prime w/ potato gratin, cipollini onions & oxtail steak butter • 86

House Made Carbonara | tonnarelli pasta, guanciale, parmesan & wild mushroom • 42

SIDES

Asparagus • 16

Fried Brussels Sprouts • 16

Wild Mushroom • 14

Pomme Purée • 14

Truffled Parsley Parm Fries • 18

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.