



BREAD SERVICE

Noble country loaf, whipped truffle butter \$7
Warm pimento cheese, house french loaf, kale duxelles, leek ash \$14
Za'atar man'ouche, gruyere, artichoke, kalamata olives, manchego, micro arugula \$16
the cheesy one
Charred bone marrow, noble toast, chicharrón, chimichurri \$19/ \$12 per extra bone
make it decent: a5 wagyu tartare, shaved black truffle, grand ossetra caviar +\$100

The "Bonet" (pronounced: bo · nay), 3lb roasted bone marrow \$48
it belongs in a museum

RAW BAR

Oysters on the half shell, cocktail sauce, pomegranate mignonette, horseradish: east or west coast \$23
Tomatillo & calabrian chili shrimp cocktail, roasted garlic, chive aioli \$19
Hiramasa crudo, buttermilk vinaigrette, herb oil, apple serrano jam, puffed black rice, crispy leeks* \$24
Bluefin tuna ceviche, leche de tigre, charred pineapple, fried quinoa, ponzu, plantain chips* \$29
Butter poached shellfish, clarified butter, thyme, grilled lemon: alaskan king crab \$155/ whole maine lobster \$85

Renaissance Tower 1 \$120

6 oysters, 4 shrimp, 1/2 lobster w/ crab stuffing, 1/4 lb king crab

Renaissance Tower 2 \$215

12 oysters, 6 shrimp, whole lobster w/ crab stuffing, 3/4 lb king crab

SALAD & STARTER

Strawberry & whipped honey ricotta, spring lettuces, melon, candied pistachio, tarragon vinaigrette \$17
Knife & fork wedge, niman ranch pork belly, balsamic cherry tomatoes, parsley, blue cheese vinaigrette \$18
Avocado caesar, shaved parmesan, frico, romaine, herb croutons \$16
W&W spicy meat-a-balls, house grind, italian polenta, pomodoro, fried basil \$19
Beef carpaccio, arugula, bone marrow aioli, cured egg yolk, parmesan, brown butter breadcrumb* \$22

Caviar bump* \$12

make it: bad and boujee - toast of bubbles \$8, street cred - shot of mezcal \$10, wall street cred - bottle of veuve rose and the entire tin \$300

STEAK

japanese hibachi

Australian wagyu* \$65/4oz, \$115/8oz

cooked tableside over binchō-tan charcoal

Japanese A5 wagyu* \$125/4oz, \$225/8oz

16oz Beef wellington for 2, filet mignon, mushroom duxelles, prosciutto, puff pastry, demi* \$178
limited availability, guaranteed with 24 hours notice, allow a minimum of 45 minutes to prepare

served with whipped parmesan potatoes, roasted baby carrots

16oz Ribeye* \$68

10oz Filet of beef tenderloin* \$66

Make it a Surf & Turf:
butter poached prawns \$19, sea scallop \$12/ea, 1/4 lb king crab \$38, 1/2 lobster \$45

ENTRÉES

Fried cauliflower, pipian mole, parmesan, pickled cabbage, candied pepitas \$22
Wild boar bolognese, creste di gallo, durham ranch wild boar,
san marzano tomato, parmigiano reggiano, fried basil \$28
Lobster tagliatelle, 1/2 maine lobster, king crab stuffing, spanish chorizo, white wine, garlic* \$58
12-hour braised oxtail pappardelle, horseradish ricotta, parmesan, shallots, pink peppercorn \$32
Cast iron half chicken, organic bird, pan jus, shocked asparagus, beech mushrooms* \$38
Duck breast à l'orange, harissa, serrano, broccolini, forbidden rice* \$34
Faroe island salmon, truffle beurre blanc, couscous, haricots verts, dehydrated cherry tomato, lemon* \$38
New england sea scallops, cinco jotas ibérico ham, corn foam, fennel,
smashed & salted pee wee potatoes, hazelnut vinaigrette,* \$54
A5 salisbury steak, truffle, wild mushroom gravy, mashed potatoes, cherry tomato \$55

SIDES

Lobster stuffed twice baked potato, lobster bisque potato purée, crème fraîche, cheddar, caviar \$40

mac & cheese \$14,
truffled mac & cheese \$24
german potato dumplings, gouda, manchego,
sage brown butter \$14

jr's parmesan whipped potatoes \$12
truffled manchego fries, lemon aioli \$14
grilled broccolini, hazelnut dukkah, gremolata \$12
poached asparagus, béarnaise \$14

