

## shareables

<b>Dip Trio</b> Sweet pea and lemon ricotta - white truffle honey Red pepper hummus - toasted pine nuts, micro cilantro Roasted eggplant - black and white sesame seeds	22
<b>Meat and Cheese Board</b> Prosciutto, fennel salami, mortadella, drunken goat, truffle toma, irish porter cheddar, fig jam, marcona almond, ciabatta	24
<b>Bao Bun Sampler (3 or 6)</b> Thai chicken Bulgogi beef Soy ginger tempura shrimp	18/36

## za bar

Hand tossed honey wheat dough

<b>Margherita</b> Crushed san marazano tomato, fresh mozzarella, basil	20
<b>Potato</b> Roasted potato, truffle cream, provolone, rosemary	22
<b>Thai Chicken</b> Spicy tomato, carrot, bean sprout, cilantro	24
<b>Four Cheese</b> Asiago alfredo, goat cheese, parmesan, provolone, chili flake	23
<b>Sweet &amp; Spicy</b> Banana pepper, provolone, sopressata, tomato, mozzarella, hot honey, basil	25
<b>Italian Sausage</b> Sausage crumbles, oregano, provolone, crushed tomato	24

## sushi

<b>California Roll</b> Alaskan King crab, cucumber, avocado, sesame	28
<b>Top of Wit Roll</b> Soft shell crab, cucumber, avocado, unagi sauce, spicy mayo, soy paper	26
<b>Shrimp Tempura Roll</b> Shrimp, masago, takuan, avocado, soy paper, wasabi mayo	21
<b>Spicy Salmon Roll</b> Salmon, jalapeño, cucumber, wasabi tobiko, topped with seared salmon, yuzu vinaigrette	25
<b>Witty Tuna Roll</b> Spicy tuna, masago, cucumber, topped with ahi tuna, unagi sauce, soy paper	19
<b>The ROOF Roll</b> Spicy Hamachi, takuan, avocado, sesame, topped with ahi tuna, salmon, Hamachi, yuzu vinaigrette	24
<b>Musubi</b> Spam, sushi rice, nori, unagi sauce	18

## vegetable bowls

<b>Crispy Brussel Sprouts</b> Calabrian chili, honey, parmesan	16
<b>Curried Cauliflower</b> Israeli couscous, golden raisins, toasted almonds, parsley, cilantro, crispy garlic	19
<b>Fingerling Potatoes</b> Smoked Gouda fondue, scallions	18
<b>Mushroom Gratin</b> Chef signature blend of mushrooms, zatar, veal demi, gorgonzola	18
<b>Garlic Broccolini</b> Charred, garlic, italian herb blend, tomato	19
<b>S&amp;P Fries</b> Parmesan, parsley, white truffle aioli	15



## seafood

<b>Chilled Blue Water Shrimp</b> Lemon aioli, spicy cocktail sauce	28
<b>Baked Oysters</b> Creamed spinach, pernod, caviar, herb breadcrumbs	25
<b>Lobster Tacos</b> Maine lobster, corn tortilla, cabbage, pickled onion, guajillo salsa,	30
<b>Crudo</b> Ahi tuna, salmon, hamachi, yuzu, spicy avocado crema	32
<b>Crab Shooters</b> Mini crab cakes, carrot ginger puree, cilantro, apple	36
<b>Caviar and Pringles</b> Smoked salmon mousseline, caviar, chive crème fraiche, lemon	45

## meats

<b>Parmesan Crusted Filet</b> Black angus beef tenderloin, parmesan bread crumb crust, truffle potatoes	48
<b>Korean Chicken Wings (9)</b> soy ginger glazed, toasted sesame, gochujang aioli	28
<b>Black Angus Sliders (5)</b> Caramelized onions, bousin cheese, arugula, brioche	32
<b>Lamb Lollipops</b> Herb crusted lollipops, black garlic jam, aged balsamic	54

## desserts

<b>Homemade Cinnamon Donuts</b> bitter caramel, 54% chocolate	18
<b>Smoking Chocolate</b> Dark 72% chocolate ganache tart, marshmallow topping, whisky caramel	18
<b>Flaming Gelato</b> Gelato of the day, topped with crushed pistachio, dark chocolate flourless cake	19
<b>Chocolate, Cookies &amp; Bark</b> Homemade butter cookies, brownies, chocolate bark, fresh fruit	28
<b>In Style Cupcakes (4 or 8)</b> Assorted daily cream cheese cupcakes	16/30
<b>Apple Layered Tower</b> Layered brown sugar and bourbon apples, toasted almonds, vanilla crust	19

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. All groups of 5 or more are subject to a 20% service fee. A 3% fee will be added to all credit card transactions.

