

Hot Appetizers

Soupe du Jour | *chef's daily selection; seasonal garnish \$11.*

Mussels | *chorizo salpicon, saffron mussel broth, fennel pollen, brioche \$17.*

Scallops | *savora mustard condiment, chives, shallots, raw cauliflower \$21*

Beef Cheek | *ravioli, red wine sauce, fresh orange zest, piment d'espelette \$17.*

Eggplant | *fried, eggplant caviar, goat cheese, fresh basil \$12.*

Cauliflower | *fried, cauliflower purée, marcona almond, raisin, parsley \$12/17*

Cold Appetizers

Pulpo | *artichokes barigoule, heirloom carrots, lardo de Iberico de Bellotta \$17.*

Tuna Tartare | *date puree, citrus pepper condiment, mint, marcona almond, quail egg \$17.*

Salad 'Niçoise' | *quail egg, olive, tuna, artichoke, fennel, French radish, pimiento \$17.*

Bacalao | *eggplant caviar, fresh basil, fennel pollen \$17.*

Pimiento | *roasted bell pepper, fleur de sel, garlic, pine \$11/15*

Arugula | *aged parmesan, olive oil \$11.*

Classics

St. Regis Club | *chicken or turkey, tomato confit, bacon, avocado \$19*

St. Regis Bar Burger | *wagyu Beef, caramelized Onion, maple glazed bacon, black beer cheddar, paprika mayo \$24*

St. Regis Caesar Salad | *Parmesan Copeaux, Piment Espelette, Lime Zest \$17*

St. Regis Lobster Salad | *preserved lemon, granny smith apple, champagne, mesclun \$27*

A La Plancha

Choice of One Side & Sauce | *Chermoula, Herb Butter, Aioli Espuma, Sauce Vierge, Bordelaise*

Costilla de Cordero \$36.

8 oz. Filet Mignon \$38.

Red Snapper \$32.

Calamari \$30.

For the Table

Potatoes | *purée mousseline, butter, cream*

Couscous | *raisins, figs, pine, honey juice*

Truffle Fries | *truffle oil, parsley, parmesan*

Arugula | aged parmesan, olive oil

Broccoli | preserved lemon, piment d'espelette, olive oil

Ratatouille | eggplant, tomato, onion, zucchini, bell pepper, fresh basil

