

chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce
half dozen – full dozen

shrimp cocktail

gin cocktail sauce

appetizers

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions

steak tartare*

piedmontese beef, dijon mustard aioli, black truffle caviar, sous vide egg yolk

wagyu meatballs

american wagyu, pork, slow roasted tomato sauce, polenta croutons, parmesan cheese, basil

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata

caesar salad

parmesan cheese frico, garlic croutons, lemon zest
w/ grilled chicken
w/ chilled shrimp

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas, vadouvon crème fraîche

please inquire with your server regarding additional vegan and vegetarian options

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
add lobster tail at market price*

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,
beef jus

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale,
truffle chicken jus

crispy skin salmon*

warm white beans, seabean salad, ibérico chorizo,
citrus beurre blanc

filet mignon*

8 ounces santa carota beef, roasted tomatoes on the vine,
béarnaise sauce

mishima reserve wagyu ribeye*

12 ounces beef, glazed maitake mushrooms, shishito peppers
add lobster tail at market price*

sides

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussels sprouts

chili glaze, cilantro

haricot vert

bacon vinaigrette, crispy shallots

wild mushrooms

shallot-white wine glaze

potato purée

crème fraîche, chives

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HK signature prix fixe menus

first

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples
*chardonnay, domaine robert-denogent, la criox vieilles vignes,
poulliy fuisse, 2018*

or

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
chardonnay, grgich hills, napa valley , 2019

main

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
add lobster tail at market price*
cabernet sauvignon, gordon ramsay, napa valley, 2019

dessert

sticky toffee pudding

dulce de leche ice cream
rare wine co, new york malmsey, madeira

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sparkling

Piper Heidsieck 1785, reims, brut, nv
Anna Codorniu, rosé brut, cava, nv
Lucien Albrecht, cremant d'alsace, brut, nv

white / rosé

riesling, Hubert Meyer, alsace, 2020
sauvignon blanc, Spy Valley, marlborough, 2020
pinot grigio, Villa Sandi, veneto, 2020
chardonnay, Cakebread Cellars, napa valley 2020
chardonnay, Neyers, carneros 2018
grenache, mourvedre, cinsault blend, Chateau Vannieres,
cote de provence 2020

red

pinot noir, Bella Glos "The Balade", russian river valley, 2018
pinot noir, Craggy Range, martinborough, 2018
zinfandel, petite sirah, carignane, Ridge Three Valleys, sonoma, 2019
merlot, Ornellaia Le Volte, tuscan 2019
cabernet sauvignon, Beringer Knights Valley, sonoma, 2018
cabernet sauvignon, Clos du Val, napa valley, 2016
shiraz, Mollydooker "The Boxer", south australia, 2019
tempranillo, Numanthia Termes, toro, 2016

draft

coors light
guinness
blue moon belgian white
firestone walker 805 blonde ale
ballast point sculpin ipa
stone brewing hazy ipa
modern times fruitland
sierra nevada hazy little ipa

cocktails

meet your maker
maker's mark bourbon, domaine de canton, mint, apple, strawberry, cinnamon

notes from gordon
plymouth dry gin, green tea, lemongrass, peach, lemon, message from gordon

fear & loathing
el silencio mezcal, luxardo, cold-pressed blood orange juice, pineapple, lemon

the pitchfork
bulleit bourbon, giffard pamplemousse, fonseca 10yr tawny, lemon, egg white

scottish kiss
auchentoshan american oak scotch, pimm's no. 1, domain de canton, brown sugar

peat's dragon
ardbeg 10yr scotch, patrón citrónge, lemon, egg white

smoke on the blvd
woodford rye, aperol, amaro averna, sweet vermouth, smoked with cherry wood

the duchess
empress 1908 gin, fever-tree elderflower tonic, juniper, rosemary

yuki onna
absolut citron, huana guanabana, rhubarb purée, lemon bitters

ancho paloma
casa dragones, ancho reyes, st-germain, agave, grapefruit, lime