

# RM UPSTAIRS

FIVE-COURSE PRIX FIXE  
SEVENTY FIVE DOLLARS

*1<sup>ST</sup> CHOICE OF:*

**MARINATED CALIFORNIA OCTOPUS**

SWEET PEPPERS, BLACK TOMATO, FALAFEL

**“STEAK & POTATOES”**

PRIME BEEF TARTARE, NONTRADITIONAL GARNISH

**CHILLED SHELLFISH BOUILLABAISSE**

GAZPACHO GELÉE, ROUILLE, CRISPY BRANZINO  
(10 SUPPLEMENT)

*2<sup>ND</sup> CHOICE OF:*

**WHITE GAZPACHO**

YOUNG ALMONDS, GREEN GRAPES, MARINATED TOMATOES

**BACON AND EGGS**

CRISP BACON, ANDRAKI FARM EGG, FRIED SOMEN NOODLE

**FOIE GRAS A LA JAPONNE**

SEA URCHIN CROQUANT, SOUR PLUM, GRILLED SCALLION  
(15 SUPPLEMENT)

*3<sup>RD</sup> CHOICE OF:*

**WALU IN SHISO LEAF**

WHITE SOY EMULSION, SHIITAKE MUSHROOM, YUZU POWDER

**BAKED ALASKAN KING SALMON**

KING CRAB, YELLOW ENDIVE, ORANGE CARPACCIO

**ROASTED FLUKE**

SAFFRON CHORIZO CONGEE, MUSSEL, RICE CRACKER  
(15 SUPPLEMENT)

*4<sup>TH</sup> CHOICE OF:*

**RABBIT TRIO**

MOREL RISOTTO, CRISPY RILLETTE, FRIED QUAIL EGG

**“CHINA PIG”**

FIVE SPICE ROASTED BELLY, XOX SAUCE, PORK BUN

**MORGAN VALLEY LAMB LOIN**

WILD RAMPS, SWEET PEAS, LAVENDER ESSENCE  
(15 SUPPLEMENT)

*5<sup>TH</sup> CHOICE OF:*

**CHOCOLATE CAR BOMB**

GUINNESS ICE CREAM, BAILEY'S IRISH CREAM, BEER SUDS

**FROZEN STRAWBERRY SHORTCAKE BAR**

“NITRO DOTS”, MARINATED STRAWBERRIES, SPEARMINT

**TROPICAL CRÈME BRÛLÉE**

PASSION FRUIT CURD, MARINATED PINEAPPLE, PAPAYA-ALOE



# RM UPSTAIRS

## A LA CARTE MENU

### *FIRST COURSES*

#### **KUMAMOTO OYSTERS**

MEYER LEMON, VANILLA, SPEARMINT 24

#### **MARINATED CALIFORNIA OCTOPUS**

SWEET PEPPERS, BLACK TOMATO, FALAFEL 18

#### **CHILLED SHELLFISH BOUILLABAISSE**

GAZPACHO GELÉE, ROUILLE, CRISPY BRANZINO 20

#### **“STEAK N POTATOES”**

PRIME BEEF TARTARE, NONTRADITIONAL GARNISH 21

#### **WHITE GAZPACHO**

YOUNG ALMONDS, GREEN GRAPES, MARINATED TOMATOES 16

#### **GREEN EGGS AND HAM**

ANDRAKI FARM EGG, JAMON SERRANO, ASPARAGUS 3 WAYS 17

#### **FOIE GRAS A LA JAPONNE**

SEA URCHIN CROQUANT, SOUR PLUM, GRILLED SCALLION 32

#### **SIMPLE GREEN SALAD**

CREAMY HERB DRESSING, SHAVED BABY VEGETABLES 14

#### **FARM RAISED ISRAELI OSCETRA CAVIAR**

TRADITIONAL GARNISH OR COMPOSED DISH (MARKET PRICE)

### *MAIN COURSES*

#### **MAINE LOBSTER**

MANGO, FRIED GARLIC, BRAISED ICEBERG LETTUCE 75

#### **WALU IN SHISO LEAF**

WHITE SOY EMULSION, SHIITAKE MUSHROOM, YUZU POWDER 38

#### **BAKED ALASKAN KING SALMON**

KING CRAB, YELLOW ENDIVE, ORANGE CARPACCIO 36

#### **ROASTED FLUKE**

SAFFRON CHORIZO CONGEE, MUSSEL, RICE CRACKER 48

#### **SEARED SCALLOPS AND CRISPY CHICKEN SKIN**

VEAL SWEETBREAD, PINEAPPLE CONFIT, SHAVED BOTARGA 38

#### **RABBIT TRIO**

MOREL RISOTTO, CRISPY RILLETTE, FRIED QUAIL EGG 38

#### **“CHINA PIG”**

FIVE SPICE ROASTED BELLY, XXX SAUCE, SCALLION BUN 36

#### **MORGAN VALLEY LAMB LOIN**

WILD RAMPS, SWEET PEAS, LAVENDER ESSENCE 48

#### **WAGYU BEEF STRIP LOIN**

SHEPHERD'S PIE, BLACK TRUFFLE, RED WINE BEEF JUS  
(2 OZ. MINIMUM MARKET PRICE)

### *THIRD COURSES*

#### **CHOCOLATE CAR BOMB**

GUINNESS ICE CREAM, BAILEY'S IRISH CREAM, BEER SUDS 12

#### **FROZEN STRAWBERRY SHORTCAKE BAR**

“NITRO DOTS”, MARINATED STRAWBERRIES, SPEARMINT 12

#### **TROPICAL CRÈME BRÛLÉE**

PASSION FRUIT CURD, MARINATED PINEAPPLE, PAPAYA-ALOE 12

#### **BREAKFAST FOR DESSERT**

STUFFED BLUEBERRY PANCAKE, SCRAMBLED SWEET CORN, OJ SORBET, CANDIED BACON 12

#### **DARK CHOCOLATE TART**

VANILLA CLOUDS, MILK ICE CREAM, BING CHERRY CONFIT 12

