

**DAILY BREAD 15**

marbled butter | whipped lardo | olive oil & saba

**BEEF TARTARE 5ea**

shiso | black truffle xo | crispy garlic

**OYSTER 4ea**

gooseberry | thai chili | rosé mignonette

**REGIIS OVA CAVIAR 19**

creamy corn cake | creme fraiche | chive

**TUNA CRUDO 22**

bigeye tuna | celery | granny smith apple | black garlic crisp

**KOHLRABI CAESAR 16**

fried egg aioli | herb breadcrumb | aged pecorino

**CONFIT LEEKS 16**

romesco | marcona almonds | chevre | basil

**CALABRESA SAUSAGE 21**

black bean | pickled shallot | bacon & egg farofa

**CRISPY RICE 28**

mushrooms | hazelnuts | gruyere mornay

**PARISIAN GNOCCHI 28**

sweet potato puree | brazil nuts | pickled yams

**CRAB RAVIOLI 34**

local cured tomatoes | garlic | thai basil

**FUSILLI VERDE 29**

pork ragù | herbs | chile | parmesan

**SAKURA PORK “AU POIVRE” 46**

soubise | grilled mustard greens | confit peppercorns

**WOOD FIRED DUCK 43**

glazed duck breast | fennel | pomegranate

**GOLDEN TILEFISH 42**

sunchoke | rainbow chard | beurre blanc

**ROSEWOOD WAGYU PICANHA 68**

potato pavé | chimmichurri | smoked leek

**MERIDIAN BURGER 26**

rosewood wagyu beef | gruyère | maitake aioli shallot marmalade | spicy dill pickles | sourdough potato bun | kennebec fries

**WOOD FIRED HALF CHICKEN 36**

piri piri | chicken jus

**DESSERTS**

**APPLE GALETTE 14**

brown butter ice cream | maple hazelnut brittle  
whisky caramel

**ESPRESSO PANNA COTTA 16**

chocolate cremeux | cocoa nibs  
salted butterscotch

**ICE CREAM 9**

molasses | gingersnap crumble

**RASPBERRY LEMON SORBET 7**

**LET US COOK FOR YOU | 115**

chef's tasting menu

*add wine pairings +85*

## WINES BY THE GLASS

### BUBBLES

PROSECCO | 11 / 44

scarpetta, 2021, prosecco doc, italy

SPARKLING | 18/72

catherine & pierre breton “la dilettante,” vouvray

SPARKLING ROSÉ | 15/60

dom maria, brüt, nv, vale dos vinhedos, brazil

LAMBRUSCO | 12/48

bruno zanasi “l’onestà”, 2021, lambrusco

CHAMPAGNE | 35/140

andre heucq “heritage,” brut, nv, champagne

### WHITE AND ROSÉ

ALIGOTE | 20/80

sylvain pataille, 2021, burgundy france

RIESLING | 15/60

basserman- jordan, 2022, pfalz, germany

SAUVIGNON BLANC | 18/72

domaine cherrier, 2022, sancerre, france

CHENIN BLANC | 18/72

vino volta, 2021, swan valley, western australia

CHARDONNAY | 25/100

joseph swan “kent the younger,” 2016, russian river valley

ROSÉ | 16/64

lioco, 2022, mendocino county

### RED

PINOT NOIR | 22/88

brewer- clifton, 2021, sta. rita hills

GARNACHA | 18/72

familia joan d’anguera “altaroses,” 2020, spain

TEMPRANILLO | 18/72

lopez de heredia “viña cubillo”, 2015, rioja

MALBEC | 16/64

cuvelier los andes, 2017, uco valley

NEBBIOLO | 28/112

luigi giordano “cavanna,” 2020, barbaresco

CABERNET SAUVIGNON | 16/64

domaine les carmels, 2021, bordeaux

CABERNET SAUVIGNON | 35/140

anakota, 2019, knights valley, sonoma

## BOTTLED BEER

LAGER | 8

yuengling

PILSNER | 9

wiseacre “tiny bomb”

PALE LAGER | 9

peroni

BLONDE ALE | 9

southern star “bombshelle blonde”

AMERICAN IPA | 9

yellow rose “smash ipa”

## COCKTAILS

SPA WATER | 15

vodka, apple, shiso, lemon

FALL IN DAIQUIRI | 16

rum, pineapple, tepache, almond

THE CHALET | 17

gin, blanc vermouth, braulio, topo chico

RONZATA RALLIES | 19

cachaça, espresso, tonic, sherry, averna

SGT. PEPPER GOES TO JALISCO | 16

reposado, grapefruit, garden peppers

DEVIL IN A RED DRESS | 16

mezcal, aperol, falernum, lime

ENDLESS SUMMER | 18

bourbon, passionfruit, cinnamon, lemon

AN OLD FASHIONED CONFERENCE | 21

shhhh... don’t tell

## AMARI

AVERNA | 10

MONTENEGRO | 10

NONINO | 17

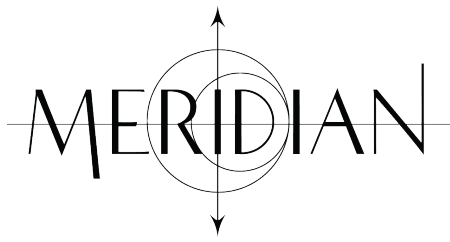
NONINO 24 YR RISERVA | 32

CYNAR | 10

BRAULIO | 13

S.MARIA AL MONTE | 12

FERNET BRANCA | 10



LET US COOK FOR YOU \$115

wine pairing \$85

## SNACKS

### PROFITEROLE

foie gras | goiabada

### OYSTER

regiis ova caviar | rose mignonette | chive

### MILHO FRITO

garlic aioli | burgundy black truffle

*Andre Heucq "Heritage," Brut, Champagne, France NV*

## HIRAMASA CRUDO

citrus cure | coconut milk | cucamelon

*Peter Lauer "Senior Fass 6," Riesling, Saar, Germany 2022*

## TRIANGOLI

texas corn | stracciatella | aleppo

*Zeitlos, Sauvignon Blanc, Alexander Valley 2020*

## SEA SCALLOPS

miso broth | marinated salmon roe | garlic chive

*Olivier Morin "Constance," Pinot Noir, Chitry, Burgundy France, 2021*

## ROSEWOOD WAGYU NY STRIP

pomme galette | fennel purée | watercress salsa verde

*Anakota, Knights Valley, Sonoma, California 2019*

## APPLE GALETTE

brown butter ice cream | maple hazlenut brittle | whisky caramel

*Royal Tokaji "5 Puttonyos Aszú Red Label," Hungary*