

Starters

heirloom tomatoes and marinated burrata cheese 18

fresh basil and olive oil crustinis

baked hot and sour rock shrimp 22

spicy guava sauce

nori and sesame encrusted ahi 18

aqua salad, wasabi-shoyu vinaigrette and frozen aromatic sesame oil

summer zucchini soup 16

duck confit tart, tomato coins, olive oil and fresh thyme

baby hearts of romaine with sherry dressing 15

roasted tomatoes and artichoke, parmesan reggiano and garlic croutons

tasting of two ceviches served with mariquitas 18

citrus and ginger marinated grouper and spicy prawn with spanish olives and peppers

boneless asian baby back ribs 18

sweet and spicy glaze, ginger slaw and cilantro

as in the case with consuming other raw animal protein products, there is a risk associated with consuming raw oysters, clams, and mussels. if you suffer from chronic illness of the liver, stomach, or blood, or have immune disorders, do not eat these products raw.

Entrees

broiled sablefish with miso glaze 40

shiitake mushrooms, sugar snap peas and jasmine rice

black truffle risotto with braised oxtail entrée 39 / appetizer 19

coffee, rum and raisin braised oxtail and crisp parmesan

vegetarian risotto with seasonal mushrooms entrée 35 / appetizer 15

mushroom jus, crisp parmesan, baby mizuna and olive oil

tandoori roasted quail 38

kashmiri spiced chicken filling, biriyani, butter masala and mint chutney

basted center cut filet of beef and smashed potatoes “two ways” 52

peruvian purple and yukon gold potatoes, seasonal mushrooms, cipollini onions and beef jus

spicy prawn and vegetable pad thai 42

thai tea shooter, glass noodles, spicy seafood sauce and shrimp su-mai

grilled karabuta pork chop 48

spanish chorizo, chick peas, asparagus, tomato, feta cheese and balsamic glaze

tasting of three aromatic curries 39

your choice of three curries with spinach paneer, basmati rice and pickles

■ **chicken makhani**, cilantro leaves and ginger ■ **mugalai chicken**, cashew curry

■ **shrimp vindaloo**, chilies and vinegar ■ **lamb rogan ghost**, caramelized onion yogurt sauce

tasting of three vegetarian curries 32

your choice of three curries with spinach paneer, basmati rice and pickles

■ **panneur palak** cilantro leaves ■ **vegetable khorma**, coconut and cashews

■ **gobi masala**, tomatoes and onions ■ **potato channa vindaloo**, chilies and vinegar

an eighteen percent service charge is included on all checks

a twenty percent service charge will be included for parties of 6 or more.

Vix Tasting Menu

nori and sesame encrusted ahi

aqua salad, wasabi-shoyu vinaigrette and frozen aromatic sesame oil

laurent perrier, brut, tours sur marne, france NV

heirloom tomatoes and marinated burrata cheese

fresh basil and olive oil crustinis

orvieto, classico superiore, salviano, tuscan, italy 2006

black truffle risotto with braised oxtail

coffee, rum and raisin braised oxtail and crisp parmesan

chianti classico, riserva, tenuta di nozzole, la forra, tuscan, italy 2003

basted center cut filet of beef and smashed potatoes “two ways”

peruvian purple and yukon gold potatoes, seasonal mushrooms, cipollini onions and beef jus

franciscan, magnificat, napa, california 2004

OR

broiled sablefish with sweet mirin glaze

fork-smashed snap peas, shimeji mushrooms and organic pea tendrils

volnay, nicolas potel, burgundy, france 2005

flight of Cremes

ginger crème brulee, vanilla cardomon
pot de crème and espresso crème carmel

or

key lime tasting

white chocolate key lime tart, key lime pound cake,
apricot pate de fruit and raspberry sorbet

moscato, michele chiaro, nivole, italy

\$75.00 per person (not including tax and service charge)

\$100.00 per person with wine pairing (not including tax and service charge)