

## **chilled seafood**

### **hk grand shellfish tower for two\***

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels

### **oysters on the half shell\***

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

### **shrimp cocktail**

gin cocktail sauce

## **appetizers**

### **seared foie gras\***

stewed cherries, scottish shortbread, candied marcona almonds

### **pan seared scallops\***

sweet corn puree, braised bacon lardons, corn salad

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions

### **wagyu meatballs**

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

## **salad / soup**

### **heirloom tomato & burrata salad**

white balsamic vinaigrette, extra virgin olive oil, thai basil

### **golden beet salad**

greek yogurt, kumquats, pistachio granola, white wine balsamic vinaigrette

### **caesar salad\***

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

### **cream of artichoke soup**

grilled asparagus, braised bacon lardons, roasted artichokes, lemon zest

## **sides**

### **baked macaroni & cheese**

smoked gouda, crispy prosciutto

### **roasted corn**

“elote” style, roasted jalapeno aioli, queso fresco

### **wild mushrooms**

shallot white wine glaze

### **potato puree**

creme fraiche, chives

### **grilled asparagus**

lemon aioli, parmesan, espelette, chives

## entrees

### **beef wellington\***

potato puree, glazed root vegetables, demi-glace

### **jidori chicken scallopini**

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

### **crispy skin salmon\***

beluga lentils, shaved fennel salad, citrus herb beurre blanc

### **filet mignon\***

8 ounces, santa carota beef, roasted tomatoes, bearnaise sauce

### **prime dry aged new york strip\***

12 ounces, creekstone beef, demi- glace, maitake mushrooms, shishito peppers

### **roasted rack of lamb\***

vadouvan carrots, bloomsdale spinach, lamb jus

### **dry aged tomahawk steak for two\***

32 ounces, maitake mushrooms, cherry tomatoes, roasted garlic, bearnaise sauce

## HK signature prix fixe menus

*three courses / with wine pairing*

### first

#### **pan seared scallops\***

sweet corn puree, braised bacon lardons, corn salad

*vincent "cremant de bourgogne" nv sparkling ~ burgundy france (3oz pour)*

or

#### **caesar salad\***

parmesan frico, garlic croutons, lemon zest

*gordon ramsay "reserve" 2018, chardonay ~ sonoma county, CA (3oz pour)*

### main

#### **beef wellington\***

potato puree, glazed root vegetables, red wine demi-glace

*gordon ramsay "reseve" 2019, cabernet sauvignon ~ napa valley, CA (5oz pour)*

### dessert

#### **sticky toffee pudding**

speculoos ice cream

*fonseca tawny port (2oz pour)*

*20% gratuities will be added to parties of six or more*