

Starters

Seared New England Scallops

potato puree, citrus salad, tangerine beurre blanc

16

Ahi Poke

ahi tuna, mango, celery, avocado, mint

taro chips, soy ginger essence

16

La Bella Farms Foie Gras

seared, warm apple toast, roasted raisin puree, rosemary honeycomb

walnut caramel corn

22

Prime Boneless Short Rib

passion fruit soy braised, potato puree,

stir fry vegetables, roasted pineapple bbq sauce

16

House made Agnolotti

sweet corn, thai basil pesto, marcona almond brittle

15

Salads

Crab

king crab claws, blood orange, hearts of palm, snow pea and radish salad,

szechwan pepper tartar sauce

16

Vietnamese

grilled romaine, banh mi vegetables, sracha, soy vinaigrette

pork rilette

13

Baby Beet

heirloom beets, shaft blue cheese bread pudding, roasted cashews

julienne apples & endive

13

Corkage Fee \$25 Limit 2 20% Gratuity is added to Parties of 7 or more

Entrées

Snake River Farms Wagyu Flat Iron,
three cheese macaroni, mushrooms, red bell pepper, balsamic grilled red onion,
apple smoked bacon, cabernet veal demi glace

40

Mero Sea Bass

miso marinated, asparagus, braised salsify, bloomsdale spinach
truffle soy yuzu, sea bean salad

44

Hawaiian Ahi Tuna

sesame wasabi rub, bamboo rice,
stir fry vegetables, ginger vinaigrette

40

14 oz Prime Ribeye

mesquite smoked, bacon and brussel sprout hash,
celery root puree, whiskey braised chipolini onions, horseradish butter

46

Snake River Farms Berkshire Pork Chop

corn, snap peas, yam succotash, apple smoked bacon, sweet corn grits
apple cream jus

38

8oz Prime Filet Mignon,

mushrooms, roasted chestnuts, farro
cauliflower & parmesan tart, passion fruit béarnaise

42

Chicken

organic free range chicken, midnight moon risotto
pan jus

34

kenny raponi, chef

michael digiovanni, general manager

Split plate charge \$7

Desserts

Carrot Cake

coconut panna cotta, espresso ice cream,
roasted pineapple, madras curry caramel

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Flourless Chocolate Cake

vanilla ice-cream

fresh berries

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assorted house made ice creams or sorbet

6

Tabu Liquid Dessert

Fonseca 10 Year Tawny Porto – 9

Taylor Fladgate 20 Year Tawny Porto – 12

Graham's 1991 Vintage Porto – 16

Dows, 1985 Vintage Porto – 20

Donnafugata, Ben Rye, Passito di Pantelleria, Sicily - 20

Beringer, Nightingale, Botrytised Semillon/Sauvignon Blanc, Napa – 15

Kracher, Beerenauslese, Austria - 12

Chateau Rieussec, Sauterne, France 2005 - 20

Royal Tokaji, 2002, 5 Puttonyos, Hungary – 12

Tabu Grill

“Sinfully Delicious

Complements

Grilled asparagus,
crispy shallots, lemon, thyme

10

Tabu Three Cheese Macaroni,
Forest Mushrooms,
Red Bell Pepper, Balsamic Grilled Onion,
Apple Smoked Bacon

10

Mashed Potatoes

10

Truffled Mashed Potatoes

10

Stir fry Vegetables, Baby Bok Choy,
Carrots, Sugar Snap Peas, Forest
Mushrooms, Soy Ginger Essence

10

Tabu Grill is now featuring Natura Water. In an effort to better serve our environment, we are eliminating bottled water. Natura is actively filtered and UV sterilized. Its environmental footprint is 1/10 of bottled water, and it is delicious!! We are proud to offer both Still and Sparkling throughout your meal for \$1 per person.



natura.

