

chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce
half dozen 24⁹⁵ – full dozen 46⁹⁵

shrimp cocktail

gin cocktail sauce 21⁹⁵

appetizers

seared foie gras*

stewed cherries, scottish shortbread, candied marcona almonds 29⁹⁵

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples 26⁹⁵

lobster risotto

butter poached lobster tail, truffle risotto, crispy onions 29⁹⁵

steak tartare*

piedmontese beef, dijon mustard aioli, black truffle caviar,
sous vide egg yolk 26⁹⁵

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
22⁹⁵

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans,
ricotta salata 19⁹⁵

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 19⁹⁵

w/ grilled chicken 29⁹⁵

w/ chilled shrimp 28⁹⁵

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas,
vadouvon creme fraiche 16⁹⁵

entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace 69⁹⁵

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 38⁹⁵

filet mignon*

8 ounces santa carota beef, roasted tomatoes on the vine,
bearnaise sauce 55⁹⁵

mishima reserve wagyu ribeye*

12 ounces, glazed maitake mushrooms, shishito peppers 79⁹⁵

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,
beef jus 47⁹⁵

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32⁹⁵

sides 14⁹⁵ each

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussel sprouts

chili glaze, cilantro, glazed bacon lardons

wild mushrooms

shallot-white wine glaze

potato puree

creme fraiche, chives

HK signature prix fixe menu

three courses 89.95 per person / with wine pairing 148.95

first

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples
vermentino, marchesi antinori, bolgheri, 2021

or

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
pinot noir, flowers, sonoma coast 2021

main

beef wellington*

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

*add on foie gras for \$22.95 or lobster tail at market price**

cabernet sauvignon, jordan, alexander valley, 2016

dessert

sticky toffee pudding

dulce de leche ice cream

v. barbeito, historical series, boston bual madeira

cardinal du four, armagnac premier tasting with wine pairing 1oz 25.95

HK Dinner Menu

*consuming raw or undercooked meat, poultry, seafood or eggs may increase
your risk of foodborne illness, especially in cases of certain
medical conditions and pregnancies.

**please no substitutions or sharing

please inquire with your server regarding additional vegan and vegetarian options