

chilled seafood

hk grand shellfish tower for two*

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce
half dozen 24 – full dozen 41

shrimp cocktail

gin cocktail sauce 21

appetizers

seared foie gras*

stewed cherries, scottish shortbread, candied marcona almonds 25

pan seared scallops*

butternut squash puree, braised bacon lardons, pickled green apples 24

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 25

wagyu meatballs

american wagyu, pork, slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 19

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 19

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 19

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest 16
w/ grilled chicken 21
w/ chilled shrimp 24

pumpkin soup

spicy chorizo, crème fraiche, toasted pepitas 13

entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace 57

jidori chicken scallopini

roasted pee wee potatoes, artichokes, tuscan kale, truffle chicken jus 32

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36

filet mignon*

8 ounces, santa carota beef, roasted tomatoes on the vine,
bearnaise sauce 49

prime dry aged new york strip*

12 ounces, creekstone beef, glazed maitake mushrooms,
shishito peppers 55

roasted rack of lamb*

vadouvan carrots, Bloomsdale spinach, lamb jus 52

dry aged tomahawk steak for two*

32 ounces, bearnaise sauce 125

please inquire with your server regarding additional vegan and vegetarian options

sides 11 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

roasted brussels sprouts

honey sriracha lime glaze, sherry braised bacon lardons

wild mushrooms

shallot white wine glaze

potato puree

creme fraiche, chives

roasted cauliflower

capers, pine nuts, dried apricot

HK signature prix fixe menus

three courses 75 / with wine pairing 125

first

pan seared scallops*

butternut squash puree, braised bacon lardons, pickled green apples

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

or

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest

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

main

beef wellington*

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

gordon ramsay "reserve" 2018, cabernet sauvignon ~ napa valley, CA (5oz pour)

dessert

sticky toffee pudding

speculoos ice cream

taylor 10 year tawny port (2oz pour)

please inquire with your server regarding additional vegan and vegetarian options