chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce half dozen 27^{95}

full dozen 54⁹⁵

shrimp cocktail gin cocktail sauce 22⁹⁵

hk grand shellfish tower

lobster, king crab, gulf shrimp, penn cove mussels, chef's daily selection of oysters, littleneck clams 15095

appetizers

seared scallop*

celery root purée, pickled apples, bacon lardons, finished with chicken jus $~~30^{95}$

lobster risotto*

butter poached lobster tail, risotto, crispy onions 3595

tuna tartare*

soy chili vinaigrette, asian pear, fresno peppers, masago arare, taro chips 28^{95}

wagyu meatballs

american wagyu, pork, slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 2395

bone marrow

short rib marmalade, cress, caper, cornichon, baguette 3295

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette $~23^{\rm 95}$

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata $~~20^{95}$

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 19^{95} w/ grilled chicken 29^{95} w/ chilled shrimp 29^{95}

butternut squash soup

whipped goat cheese, roasted carrots, crispy carrots 1595

entrées

beef wellington* potato purée, glazed root vegetables, red wine demi-glace 72⁹⁵

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 50^{95}

airline chicken breast

parsnip puree, roasted root vegetables, crispy sage, apple chicken jus 42^{95}

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 41⁹⁵

filet mignon*

8 ounces creekstone beef, béarnaise sauce 64⁹⁵

prime new york

14 ounce new york steak, hedgehog & maitake mushroom hash, roasted shallots $~~68^{\rm 95}$

grilled australian lamb*

sauteéd spinach, romesco, harissa lamb jus 8495

steak toppers

butter, poached lobster 35 oscar, lump crab, asparagus & béarnaise 40 shaved black truffle 30 horseradish & potato crust 12

two scallops 24 mâitre d' butter, garlic & herbs 12 blue cheese 12 truffle butter 12

sides 1595 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

roasted cauliflower

lemon butter, parmesan cheese, pickled fresno peppers, fried caper

roasted asparagus

truffle butter, truffle aïoli, micro parmesan

crispy brussels sprouts

chili glaze, garnished with pickled fresno peppers

potato purée

crème fraîche, chives

HK signature prix fixe menus

three courses 105⁹⁵ per person / with wine pairing 155⁹⁵

first

seared scallop*

celery root purée, pickled apples, bacon lardons, finished with chicken jus *chardonnay, grgich hills, napa valley, 2019*

or

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette poully-fuiseé, joseph drouhin, maconnais, france, 2022

main

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace add lobster tail at market price* *cabernet sauvignon, clos du val, napa valley, 2016*

dessert

sticky toffee pudding

ice cream paradiso dessert wine, robert renzoni winery

Executive Chef John Silva General Manager Eric Fuller

*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.