



RAW BAR

SELECTION OF OYSTERS 29/52
JUMBO GULF SHRIMP (3 pcs) 27
ALASKAN KING CRAB LEG (1/4 lb) 49
CHILLED MAINE LOBSTER (whole tail) 36

The "Only" Caviar Supplement
add 10g Oscietra Caviar +59

PEAK PLATEAU 151

For Two or More
East Coast Oysters, Jumbo Gulf Shrimp,
Alaskan King Crab, Chilled Maine Lobster

THE "ONLY" OSCIETRA CAVIAR 180
Blinis, Chives, Crème Fraîche

APPETIZERS

BABY LETTUCES Cucumber, Cherry Tomato, Asparagus, Sherry Vinaigrette (ve/gf) 21
SPRING VEGETABLE SALAD Tomato, Burrata, Extra Virgin Olive Oil, Sourdough Croutons (ve) 31
YELLOWFIN TUNA CRUDO Granny Smith Apples, Fermented Chili (gf) 34
GRILLED SPANISH OCTOPUS Chorizo, Potato, Celery, Olives, Romesco Sauce 36
ATLANTIC SCALLOPS Cauliflower, Golden Raisin Gremolata, Brown Butter 37
WAGYU STEAK TARTARE Fresh Horseradish, Black Pepper Crisp 36
ZITONI PASTA English Peas, Haricots Verts, Zucchini Pesto, Burrata (v) 31

ENTRÉES

FAROE ISLAND SALMON Tuscan Kale, Italian Butter Beans, Pancetta (gf) 40
ATLANTIC HALIBUT Baby Leeks, Spinach, Golden Trout Roe, Lemon Shallot Butter (gf) 64
MAINE LOBSTER Spicy Calabrian Chili Butter, Potatoes, Spinach 67
AMISH CHICKEN Potato Pavé, Olives, Salsa Verde (gf) 42
FILET MIGNON 8oz Porcini Duxelle, Roasted Shallot, Black Truffle Perigord Sauce (gf) 74
VEAL CHOP 14oz Morel Mushroom, Spring Vegetables, Natural Veal Jus 78
DRY AGED PRIME PORTERHOUSE 32oz Grilled Leeks, Maitake Mushroom, Baby Lettuces 225

SIDES

FRENCH FRIES Tomato, Dijonnaise (v/gf) 16
MAITAKE MUSHROOMS Shallots, Herbs (gf) 16
HARICOTS VERTS AMANDINE Toasted Almonds, Brown Butter, Parsley (v/gf) 16

Tao Group Hospitality supports Autism Awareness, Acceptance & Inclusion Month by investing in sensory inclusion training, continuing our work-study program for students with autism, and donating 10% of select food and drink sales to organizations such as KultureCity, Eden II Programs, and Grant a Gift Autism Foundation. As part of our campaign, donations can also be made through event ticket purchases in the Tao Rewards App or with our blue campaign bracelets.

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.