



FRESH

BEEF TARTARE* 27
creekstone farms filet mignon, red onion,
chive, caper, grated yolk, baked lays
TABLESIDE PREPARATION

CAVIAR PUSH POPS* 39
white sturgeon caviar, accoutrements

RED BEET NOODLE 17
asian pear, strawberry and carrot
green mustard vinaigrette

UMAMI BUTTER SERVICE* 13
baked king's hawaiian soft rolls
CAVIAR / SEASONAL TRUFFLE SHUFFLE ADD 21

ÕRA KING SASHIMI* 24
new zealand òra king salmon, pickled wasabi,
soy balsamic

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EXECUTIVE CHEF PAWAN PINISETTI

SÉRÊVÈNE is a contemporary french + japanese izakaya with
cuisine meant to steadily arrive throughout your dining experience.
the cuisine sprightly represents chef Piniseti's culinary philosophy.

#SIMPLICITYDONERIGHT

DÉSI

PAN-INDIAN FLAVORS FROM CHEF P'S JOURNAL
HERITAGE MASALA CHICKEN 68 
rotisserie bird, garam masala, mint coriander basmati pilaf
PLEASE ALLOW APPROX 30 MINS FOR PREPARATION

ÕRA KING SALMON TIKKA* 38
new zealand king salmon char broiled skewers, mint corian-
der chutney, tamarind reduction, cucumber raita

QUAIL EGG GHEE ROAST 27
coconut curry, savory scallion paratha

LAMB CHOPS 34
taosted lemon vermicelli, jeera aloo, saffron aioli



LES RACINES

ROASTED CARROT 17
wildflower honey, roasted tomato
piperade, seasonal blossoms

HEN OF THE WOODS 21
wild foraged maitake mushroom,
soy beurre noisette

ASPARAGUS SÉRÊVÈNE 19
peppercorn béchamel, gruyere

EGGPLANT MAKI 24
lentil crunch, red wine miso glaze,
wasabi ranch

CRISP

OCTO FRITTO 24
charred scallion soubise, red wine miso glaze
fines herbes

CAULIFLOWER BULGOGI 19
gochujang marinade, sesame, scallions

KATSU CHICKEN LOLLIPOPS 26
sérêvène katsu sauce, shishito peppers

LOBSTER & PRAWN SPRING ROLLS 26
tiger prawn + lobster, shellfish aioli, jardinière

IZAKAYA

FOIE GRAS & DONETTES* 28
hudson valley foie gras, red cherry bordeaux reduction

SUGGESTED PAIRING:
Château Romieu, Sauternes \$21

LOBSTER UNI - ALFREDO* 34
butter poached lobster, bucatini al dente,
parmesan crust, domestic caviar

BOEUF STEAK* 56
sambal wilted spinach, blistered tomato, "au poivre"

#PORKISMYFAVORITEVEGETABLE 189
½ suckling pig, sérêvène sauce tray, 
hawaiian soft rolls
PLEASE ALLOW APPROX 45 MINS FOR PREPARATION

POMMES DE TERRE 14
«robuchon style» e.v.o.o + chives
CAVIAR / SEASONAL TRUFFLE SHUFFLE ADD 21

BISON AND BLACK TRUFFLE* 27
bison and cheese meatballs, cognac peppercorn sauce

JAPANESE GREEN CURRY 27
tofu steak , radish, garbanzo , tomato petals,
mint coriander basmati pilaf

ASK FOR THE #TRUFFLESHUFFLE MARKET PRICE & SEASONAL

A 20% Auto Gratuity will be applied to all food and beverage.
Thank you for dining at Sérêvène.

