



SNACKS

DAILY BREAD 15

marbled butter | whipped lardo | olive oil & saba

OYSTER 4ea

gooseberry | thai chili | rosé mignonette

BEEF TARTARE 5ea

shiso | black truffle xo | crispy garlic

REGIIS OVA CAVIAR 19

creamy corn cake | chive | creme fraiche

CHARCUTERIE 23

capicola | duck rilette |
truffle & mushroom duxelle |
add foie gras torchon +\$15

SMALL PLATES

KOHLRABI CAESAR 16

fried egg aioli | herb breadcrumb |
aged pecorino

CONFIT LEEKS 16

romesco | marcona almonds | chevre

TUNA CRUDO 22

big eye tuna | celery | granny smith apple |
black garlic crisp

SEARED SCALLOPS 25

coconut soubise | romanesco |
makrut lime leaf

CALABRESA SAUSAGE 21

black bean | pickled shallot |
bacon & egg farofa

CRISPY RICE 28

mushrooms | hazelnuts |
gruyere mornay

PASTA

PARISIAN GNOCCHI 28

sweet potato puree | brazil nuts | pickled yams

DUCK RAVIOLI 32

local cured tomatoes | garlic | lemon ricotta

FUSILLI VERDE 29

pork ragù | herbs | chile | parmesan

LARGE PLATES

SAKURA PORK "AU POIVRE" 46

soubise | grilled mustard greens |
confit peppercorns

WOOD FIRED DUCK 48

glazed duck breast | fennel | pomegranate

GOLDEN TILEFISH 42

sunchoke | rainbow chard | beurre blanc

ROSEWOOD TEXAS WAGYU 68

potato pavé | chimmichurri | smoked leek

MERIDIAN BURGER 26

rosewood wagyu | maitake aioli | gruyère |
shallot marmalade | spicy dill pickles |
sourdough potato bun | kennebec fries

WOOD FIRED HALF CHICKEN 36

piri piri | chicken jus

SHORT RIB 38

charred celeriac puree | black garlic bordelaise |
yellow corn grit cake

DESSERT

APPLE GALETTE 14

brown butter ice cream | maple hazelnut brittle

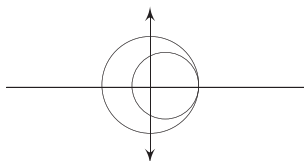
ESPRESSO PANNA COTTA 16

chocolate cremeux | cocoa nibs
salted butterscotch | whisky caramel

ICE CREAM 9

molasses | gingersnap crumble

RASPBERRY LEMON SORBET 7



WINES BY THE GLASS

BUBBLES

PROSECCO | 11 / 44
scarpetta, 2021, prosecco doc, italy

SPARKLING | 18/72
catherine & pierre breton “la dilettante,” vouvray

LAMBRUSCO | 12/48
bruno zanasi “l’onestà”, 2021, lambrusco

CHAMPAGNE | 35/140
jacquinet-dumez “dialogie,” extra brut, nv, champagne
premier cru

WHITE AND ROSÉ

ALIGOTE | 20/80
sylvain pataille, 2021, burgundy france

SAUVIGNON BLANC | 18/72
remoortere, 2022, loire, france

PINOT GRIGIO | 16/64
venica & venica, 2021, collio, italy

CHARDONNAY | 17/68
hartford court, 2022, russian river valley

ROSÉ | 16/64
lioco, 2022, mendocino county

RED

PINOT NOIR | 22/88
brewer- clifton, 2021, sta. rita hills

GARNACHA | 18/72
familia joan d’anguera “altaroses,” 2020, spain

TEMPRANILLO | 15/60
campillo, 2015, rioja

NEBBIOLO | 28/112
brovia 2019, alba, italy

CABERNET SAUVIGNON | 16/65
catena, 2020, argentina

SYRAH | 28/112
j.l. chave “offerus”, 2020, rhone, france

COCKTAILS

MERIDIAN MARTINI | 16
vodka or gin, preserved meyer lemon brine

SHIVER ME TIMBERS | 14
sugarcane spirits, black tea, grapefruit, clarified

SPA WATER | 15
vodka, apple, shiso, lemon

FALL IN DAIQUIRI | 16
rum, pineapple, tepache, almond

THE CHALET | 17
gin, blanc vermouth, braulio, topo chico

SGT. PEPPER GOES TO JALISCO | 16
reposado, grapefruit, garden peppers

DEVIL IN A RED DRESS | 16
mezcal, aperol, falernum, lime

ENDLESS SUMMER | 18
bourbon, passionfruit, cinnamon, lemon

AN OLD FASHIONED CONFERENCE | 21
shhhh... don’t tell

BOTTLED BEER

AMBER ALE | 9
blue owl brewery “bob’s amber”

PILSNER | 9
wiseacre “tiny bomb”

PALE LAGER | 9
peroni

BLONDE ALE | 9
southern star “bombshell blonde”

AMERICAN IPA | 9
yellow rose “smash ipa”

NON ALCOHOLIC | 7
heineken 0.0