



THREE COURSE MENU

FIRST COURSE

Tuna Crudo

Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

Lobster Consommé

Poached Cold Water Lobster, Jumbo Lump Crabmeat, Sugar Snap Peas, Chive Oil

Winter Truffle Raviolo

Thai Green Curry, Yuzu Marmalade, Snow Pea Shoots, Crispy Shallots

Steak Tartare

Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries, Crostini

Oysters Rockefeller

Gruyère Cheese

Seared Foie Gras

Plum Gel, Brioche, Gherkin Relish

Escargot

Sour Dough Toast Points, Garlic Herb Oil

CAVIAR SERVICE

Osetra Prestige ~ 125

Blinis, Crème Fraîche, Shallots, Chives

SECOND COURSE

Beef Wellington

*Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze
10oz Cold Water Lobster Tail - \$40.00*

Poached Halibut

Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

King Salmon

Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Duck Confit

Beet Polenta, Duck Aus Jus, Roasted Brussels Sprouts

Pistachio-Crusted Rack of Lamb

Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

16 Oz 28 Day Aged NY Strip

*Peppercorn Crusted, Fondant Potato, Broccoli Rabe, Red Au Poivre Sauce
\$25.00 Supplement*

Seared Black Trumpet Mushrooms

Black Risotto, Spinach Cream, Morels

THIRD COURSE

Chocolate Soufflé

Crème Anglaise

Crème Brûlée

Rich Chilled Custard, Warm Crackling Caramelized Sugar

Raspberry Opera Cake

Almond Joconde Sponge, Raspberry Buttercream

Tiramisu

Coffee & Brandy-Soaked Sponge Cake, Powdered Chocolate, Mascarpone Cheese

House-Made Ice Cream & Sorbet

Please ask your server for the selection

\$165.00 per person

~ Optional Wine Pairing \$85.00 per person ~

The consuming of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.