THREE-COURSE MENU

FIRST COURSE

Applewood-Smoked Burrata
Heirloom Tomatoes , Wild Arugula, Market Plums
12-Year Aged Balsamic Reduction, Early Harvest Olive Oil

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
Sautéed Spinach, Gruyére Cheese, Herb Panko Bread Crumbs

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 Supplement

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
Risotto, Gruyère Cheese, Shave Asparagus, Exotic Mushrooms

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

$145.00 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.