



HAPPY NEW YEAR!

| **EXECUTIVE CHEF:** GABRIEL FENTON

PASTRY CHEF: MICHELLE NEGRON

APPETIZERS

Choice Of:

CHEF'S OYSTER SELECTION CHAMPAGNE MIGNONETTE

JUMBO SHRIMP COCKTAIL SPICE-POACHED, COCKTAIL SAUCE

ROASTED BUTTERNUT SQUASH SOUP MAINE LOBSTER, BROWN BUTTER, SAGE

TUNA SASHIMI CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

CHILLED LOBSTER TACOS MANGO-PINEAPPLE SALSA, AVOCADO CREAM

MICHAEL'S TUNA TARTARE ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

HAND-CUT PRIME STEAK TARTARE TRADITIONAL GARNISH, GRILLED PITA BREAD

SPICY BEEF LETTUCE CUPS THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

SIMPLE GREENS SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

LOCAL TOMATOES BURRATA CHEESE, BASIL PESTO, BANYULS VINAIGRETTE

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

CLASSIC CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

PETROSSIAN CAVIAR* ALVERTA PRESIDENTE 1oz **120** OR TSAR IMPERIAL 1oz **220**

FROM THE WOOD- BURNING GRILL

Choice Of:

PRIME CUTS

CERTIFIED ANGUS RIB CAP* 8 OZ

FILET MIGNON* 8 OZ

NEW YORK STRIP* 14 OZ

PORTERHOUSE 32 OZ **FOR TWO**

SKIRT STEAK* 10 OZ

VEAL CHOP* 14 OZ

DELMONICO RIBEYE* 16 OZ

DRY-AGED BONE-IN RIB EYE* 18 OZ

RACK OF LAMB 10 OZ

GLAZED BEEF SHORT RIB

JAPANESE WAGYU

"A5" NEW YORK STRIP* 8 OZ **75**

ORGANIC CHICKEN

HERB-ROASTED CHICKEN BREAST 8 OZ

SEAFOOD*

AHI TUNA*

SCOTTISH SALMON

PAN-SEARED SCALLOPS*

PAN-SEARED LOCAL SNAPPER

MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

CLASSIC CREAMED SPINACH

CHEF'S DESSERT DUO

TIRAMISU BAR

CHOCOLATE ESPRESSO BEANS, SWEET MASCARPONE CREAM, KALUA GELEE

VERRINE

COCONUT CREAM, RASPBERRY MERENGUE, CHAMPAGNE GELEE

FOR YOUR CONVENIENCE, AN 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.