

OPTIONAL CELEBRATORY SHELLFISH OFFERINGS

AVAILABLE BROILED WITH MISO BUTTER UPON REQUEST

- IMPERIAL GOLDEN OSETRA CAVIAR*** TRADITIONAL ACCOUTREMENT **MP**
- CHEF'S OYSTER SELECTION*** ROSÉ MIGNONETTE **24 PER HALF DOZEN**
- 1/4 LB. ALASKAN KING CRAB** GREEN GODDESS **36**
- 1/2 MAINE LOBSTER** DIJONNAISE **42**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**
- PETITE SHELLFISH PLATTER** FOUR OYSTERS, MAINE LOBSTER, FOUR GULF SHRIMP **84**

FIRST COURSE SELECTIONS

- CAESAR SALAD*** LITTLE GEM, WHITE ANCHOVY, GARLIC STREUSEL
- MICHAEL'S TUNA TARTARE*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT
- SUNCHOKES SOUP** LEMON ARANCINI, SEARED BAY SCALLOP, SCALLION
- KING CRAB SALAD** SAFFRON AÏOLI, PAPRIKA OIL, CARAMELIZED VIDALIA ONION
- THE "WEDGE"** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING
- RICOTTA GNUDI** HOUSE PASTRAMI, MAITAKE, RYE CROUTON, ARUGULA
- FOIE GRAS DUO** DUCK LEG CONFIT, POACHED PEAR, PX SHERRY GASTRIQUE

MAIN COURSE CHOICES

CERTIFIED ANGUS BEEF*

- 8 OZ FILET MIGNON
- 12 OZ NEW YORK STRIP
- 10 OZ HANGER STEAK

AMERICAN WAGYU BEEF*

- 8 OZ SRF RIB EYE PAVE
- 12 OZ SRF NEW YORK STRIP
- \$25 SUPPLEMENT**

SIMPLY GRILLED FISH*

- 6 OZ SEABASS
- 6 OZ ARCTIC CHAR

JAPANESE WAGYU BEEF*

- 3 OZ RIB EYE
- \$60 SUPPLEMENT**

VEGETARIAN OPTION

- ROMAN GNOCCHI
- CARROT PUREE, BROCCOLINI, BLACK TRUFFLE

*MAIN COURSE SERVED WITH CHEF'S SELECTION OF FOUR SEASONAL SIDE DISHES

OPTIONAL ACCOMPANIMENTS

- GLAZED ORGANIC MUSHROOM** **13**
- KING CRAB BÉARNAISE*** **36**
- BLACK TRUFFLE BUTTER** **9**
- CARAMELIZED CIPOLLINI ONION** **9**
- GRATED BLACK TRUFFLES** **MP**
- SEARED FOIE GRAS** **26**
- SAUCE TRIO** **10**
- CHIMICHURRI, BÉARNAISE*, AU POIVRE*

DESSERT SELECTIONS

- DARK CHOCOLATE CAKE** CHOCOLATE GANACHE, VANILLA ICE CREAM
- STRAWBERRY SHORTCAKE** CHAMPAGNE SORBET, CHANTILLY CREAM
- BOURBON BAR** CARAMEL MOUSSE, PEANUT BUTTER
- COCONUT PARFAIT** PASSION FRUIT CRÉMEUX, CASHEW CRUMBLE
- ARTISAN CHEESE*** SEASONAL JAM, CANDIED NUTS, TOASTED NOBLE BREAD

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

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