

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

PETIT 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

LOBSTER COCONUT SOUP GLAZED MAINE LOBSTER, VANILLA OIL, TOASTED COCONUT

BEEF TARTARE BLACK GARLIC, TOASTED BRIOCHE, CURED EGG YOLK, SHALLOT

THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

ROASTED BEET WHIPPED RICOTTA, ORANGE GEL, FRISEE, CANDIED PECANS

MAIN COURSE SELECTIONS

CERTIFIED ANGUS BEEF*

8 OZ FILET MIGNON
12 OZ NEW YORK STRIP
10 OZ FLAT IRON

AMERICAN WAGYU BEEF*

8 OZ SRF RIB EYE PAVE

10 OZ SRF FLAT IRON

\$20 SUPPLEMENT PER

WAGYU SELECTION

SIMPLY GRILLED FISH*

6 OZ TILEFISH, ARGENTINA 6 OZ ARCTIC CHAR, WASHINGTON

JAPANESE WAGYU BEEF*

3 OZ RIB EYE
\$60 SUPPLEMENT

VEGETARIAN OPTION

POTATO GNOCCHI BUTTERNUT SQUASH, CARROT, BLACK TRUFFLE

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

OPTIONAL ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM 13
KING CRAB BÉARNAISE* 36
CARAMELIZED CIPOLLINI ONION 9
FOIE GRAS BUTTER* 8
BLACK TRUFFLE BUTTER* 8

SHAVED BLACK TRUFFLES MP
HORSERADISH CRUST 7
CREAMY BLUE CHEESE SAUCE 6
SAUCE TRIO 10

CHIMICHURRI, BÉARNAISE*, AU POIVRE*

DESSERT SELECTIONS

GERMAN CHOCOLATE CAKE CHOCOLATE PECAN FILLING, GANACHE, WHIPPED CREAM
BOURBON BAR DARK CHOCOLATE, PEANUT BUTTER, PRETZEL

STRAWBERRY SHORTCAKE STRAWBERRY-ORANGE COMPOTE, CHANTILLY CREAM
APPLE BAR WHITE CHOCOLATE, BOURBON CARAMEL, VANILLA ICE CREAM
ARTISAN CHEESE* SEASONAL JAM, CANDIED NUTS, TOASTED NOBLE BREAD