

HAPPY NEW YEAR 2022

MISO BROILED HOT SHELLFISH PLATTER

\$140

4 HAMA HAMA OYSTERS, 4 SHRIMP
1/4 LB. KING CRAB, 1/2 LOBSTER, OCTOPUS

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA

OSSETRA \$195

TRADITIONAL GARNISHES, BOURBON STEAK BLINIS

\$159 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

HEIRLOOM SQUASH VELOUTE HUCKLEBERRY, FARRO, CHESTNUT, BLACK TRUMPET MUSHROOMS

* MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME

*WAGYU BEEF TARTARE ROYAL CAVIAR, UNI CRÈME FRAÎCHE, CHIPPERBEC POTATO

*PHYLLO WRAPPED SCALLOP BUTTERNUT SQUASH, SMOKED TROUT ROE, MELTED LEEKS

CHELAN HONEYCRISP APPLE SALAD AGED CHEDDAR, PECAN, CHICORIES, MAPLE

* MICHAEL'S CAVIAR PARFAIT CRISPY POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE EGG MIMOSA, REGIIS OVA ROYAL CAVIAR \$85 SUPPLEMENT

*ADD WINTER BLACK TRUFFLE \$35 SUPPLEMENT TO ANY DISH

SECOND COURSE

PLEASE MAKE ONE SELECTION

802. FILET SURF N' TURF MAINE LOBSTER BÉARNAISE, GUANCIALE, STREUSEL

1202. NEW YORK STRIPLOIN TRUFFLED HEIRLOOM FINGERLINGS, OREGON BLUE CHEESE

BRAISED WAGYU SHORTRIB ARUGULA PISTOU, KING TRUMPET MUSHROOMS

WILD SALMON ROULADE CEDAR PLANK, SPICED MOUNT ROSE APPLE FINE HERB BEURRE FONDUE

BURRATA AGNOLOTTI BLACK WINTER TRUFFLE, LEEK BEURRE MONTÉ

GRAFFITI CAULIFLOWER

MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM, MARKET VEGETABLES \$65 SUPPLEMENT

*ADD WINTER BLACK TRUFFLE \$35 SUPPLEMENT TO ANY DISH

SIDES

SERVED A LA CARTE

BLACK TRUFFLE MAC & CHEESE 16 BRUSSELS SPROUTS TAMARI, LIME 13

WHIPPED POTATOES CHIVES 12 GLAZED MUSHROOMS MIRIN, SESAME 15

ROASTED BROCCOLI EUREKA LEMON 10 CREAMED SPINACH CRISPY ONIONS 12

DESSERT

PLEASE MAKE ONE SELECTION

NUTMEG SPICED BEIGNETS VANILLA CREME BRULEE

BASQUE CHEESECAKE

HUCKLEBERRY COMPOTE, LEMON CURD, SESAME