

HAPPY NEW YEAR

INTERNATIONAL SMOKE

CHEF'S 4-COURSE TASTING MENU

BEVERAGE PAIRING
ADDITIONAL \$50 PER PERSON

\$120 PER PERSON
*EXCLUDING TAX & GRATUITY

AMUSE

RED CURRY SWEET POTATO SOUP *chili oil*

STARTERS (FOR THE TABLE)

SMOKED PORK BELLY BAO BUNS
bbq-hoisin, jalapeño, cilantro

DOUBLE DUCK WINGS
mango habañero, green seasonin'

TRUFFLE CAESAR
garlic streusel

CAVIAR UNI
WAFFLE

\$30 Supplement
Per Person

MID COURSE

SHRIMP AND GRITS
cheddar, scallions

MAIN COURSE (CHOICE OF)

MISO-MARINATED
SEA BASS
scallion ginger dashi

JAMAICAN-BRAISED
OXTAIL
green seasonin'

ROASTED SALMON
korean chili glaze

8 OZ. FILET MIGNON
*hennessey peppercorn sauce
(\$20 supplement)*

ADD ON FAMILY-STYLE ENTREE'S

ST. LOUIS CUT PORK RIBS
american bbq, sliced pickles

\$32 HALF RACK | \$62 WHOLE RACK

WHOLE DUNGENESS
CRAB
garlic butter

\$ MARKET PRICE

SHAREABLE SIDES

POTATO PURÉE *chives*

TRUFFLE MAC & CHEESE *parmesan*

BRUSSELS SPROUTS *black garlic vinaigrette*

DESSERTS (FOR THE TABLE)

WINTER CITRUS CREAM CAKE
cara cara oranges, blackberry jam, white chocolate

CHOCOLATE BASQUE CHEESECAKE
champagne gelée, red currant

CHAMPAGNE MACARONS
grand marnier bon bons

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY
EXECUTIVE CHEF: CARL FORONDA

GF Gluten Free | VEG Vegetarian | V Vegan | CBV Can Be Vegan | CBGF Can Be Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender of any allergies or dietary restrictions

