

**OPTIONAL CELEBRATORY SHELLFISH OFFERINGS**

AVAILABLE BROILED WITH MISO BUTTER UPON REQUEST

- IMPERIAL GOLDEN OSETRA CAVIAR\*** TRADITIONAL ACCOUTREMENT **MP**
- CHEF'S OYSTER SELECTION\*** ROSÉ MIGNONETTE **36 PER HALF DOZEN**
- 1/2 MAINE LOBSTER** DIJONNAISE **46**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**
- PETIT SHELLFISH PLATTER** FOUR OYSTERS, MAINE LOBSTER, FOUR GULF SHRIMP **96**

**FIRST COURSE SELECTIONS**

- TRUFFLE CAESAR\*** BABY ROMAINE, SWEET ONION CREMA, TRUFFLE DRESSING
- MICHAEL'S TUNA TARTARE\*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT
- BEEF BELLY CONFIT** GARLIC PURÉE, CRISPY POLENTA, SHAVED RADISH, GREMOLATA
- SEARED FOIE GRAS\*** SOUR CHERRY JAM, GRILLED FIG, BRIOCHE, ARUGULA, PISTACHIO
- ROASTED PUMPKIN SOUP** LENTIL, PROSCUITTO, AMARETTI CRUMBLE, PEPITAS
- THE "WEDGE"** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING
- SQUID INK LINGUINI\*** CELERY ROOT PURÉE, SUN-DRIED TOMATO, KING CRAB

**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
- 8 OZ SRF FLAT IRON
- \$25 SUPPLEMENT PER WAGYU SELECTION**

**SIMPLY GRILLED FISH\***

- 6 OZ TOOTHFISH, ARGENTINA
- STONGINGTON BAY SCALLOPS, MAINE

**JAPANESE WAGYU BEEF\***

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

**VEGETARIAN OPTION**

- PANISSE FRITES
- HONEYNUT SQUASH, PARSNIP, MUSHROOM
- CARROT, BLACK TRUFFLE

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

**OPTIONAL ACCOMPANIMENTS**

- GLAZED ORGANIC MUSHROOM** **16**
- KING CRAB BÉARNAISE\*** **36**
- CARAMELIZED CIPOLLINI ONION** **13**
- FOIE GRAS BUTTER\*** **9**
- BLACK TRUFFLE BUTTER\*** **9**
- SHAVED BLACK TRUFFLES** **MP**
- HORSERADISH CRUST** **9**
- CREAMY BLUE CHEESE SAUCE** **7**
- SAUCE TRIO** **12**
- CHIMICHURRI, BÉARNAISE\*, AU POIVRE\*

**DESSERT SELECTIONS**

- PISTACHIO RASPBERRY CAKE** RASPBERRY LAMBIC SORBET, PISTACHIO COULIS
- BOURBON BAR** CAMELIA DARK CHOCOLATE, PEANUT BUTTER POWDER
- STRAWBERRY CHEESECAKE** CHAMPAGNE STRAWBERRIES, VANILLA CREMEUX
- BANANA RUM PUDDING** CARAMELIZED BANANA, COCONUT MERINGUE, PECAN
- 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.