

**OPTIONAL CELEBRATORY SHELLFISH OFFERINGS**

**IMPERIAL GOLDEN OSETRA CAVIAR\*** TRADITIONAL ACCOUTREMENT **MP**  
**CHEF'S OYSTER SELECTION\*** ROSÉ MIGNONETTE **36 PER HALF DOZEN**  
**1/2 MAINE LOBSTER** DIJONNAISE **46**  
**CAVIAR JELLY DOUGHNUTS\*** YUZU CURD, CHIVE, **34**  
**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  
**HAMACHI CRUDO\*** AVOCADO FOAM, FRENSE PEPPERS, CHIPOTLE AÏOLI  
**SEARED FOIE GRAS\*** STRAWBERRIES, MAPLE BEIGNET, PISTACHIO, VANILLA SYRUP  
**WINTER SQUASH SOUP** MELTED LEEK, FENNEL POLLEN, PARISIENNE POTATO  
**THE "WEDGE"** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING  
**PASTRAMI RAVIOLI** CELERY ROOT PUREE, CONFIT MUSHROOM, TRUFFLE JUS

**MAIN COURSE SELECTIONS**

**CERTIFIED ANGUS BEEF\***  
8 OZ FILET MIGNON  
12 OZ NEW YORK STRIP  
10 OZ FLAT IRON  
8 OZ HANGER STEAK

**AMERICAN WAGYU BEEF\***  
8 OZ SRF RIB EYE PAVE  
10 OZ SRF FLAT IRON  
**\$25 SUPPLEMENT PER WAGYU SELECTION**

**SIMPLY GRILLED FISH\***

6 OZ SALMON, ICELAND  
6 OZ SEABASS, CHILE

**JAPANESE WAGYU BEEF\***

3 OZ RIB EYE

**\$60 SUPPLEMENT**

**VEGETARIAN OPTION**

PANISSE FRITES  
ACORN SQUASH, SALSIFY, 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**

**HONEY-LAVENDAR MOUSSE** POUND CAKE, WHITE CHOCOLATE-CHAMOMILE ICE CREAM  
**BOURBON BAR** CAMELIA DARK CHOCOLATE, PEANUT BUTTER POWDER  
**BLACK FOREST CAKE** CHERRY COULIS, BRANDY, TOASTED ALMOND ICE CREAM  
**FLAN PÂTISSIER\*** COCONUT, GRAPEFRUIT, POMEGRANATE SORBET  
**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.