



FIRST COURSE

INSTANT BACON

BOURBON SOY GLAZE

TRUFFLE CAESAR

SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL

SECOND COURSE

12 OZ NEW YORK STRIP

CARROT REDUCTION, MICRO GREEN, RED WINE SHALLOT BUTTER

CHAR SUI KING SALMON

SNOW PEAS, SHIITAKE MUSHROOM, CRISPY RICE

SHARED SIDES

WHIPPED POTATOES

BUTTER, CHIVES

CREAMED SPINACH

CRISPY ONION

THIRD COURSE

VANILLA BEAN CRÈME BRÛLÉE

SCOTTISH SHORTBREAD

\$75 PER PERSON

ADDITIONS



MAINE LOBSTER POT PIE - 135

MARKET VEGETABLES
BLACK TRUFFLE
BRANDIED LOBSTER CREAM

THE CAVIAR CO.

SUSTAINABLY HARVESTED

KALUGA* - 195

CREAMY AND NUTTY BRONZE CAVIAR
TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO RÖSTI, TOAST POINT