



APPETIZERS

CHOICE OF

- CHEF'S OYSTER SELECTION*** CHAMPAGNE MIGNONETTE
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE
- TUNA SASHIMI*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC, PONZU
- MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUTS, JALAPENO, QUAIL EGG, SESAME OIL
- HAND-CUT PRIME STEAK TARTARE*** TRADITIONAL GARNISHES, GRILLED CIABATTA
- CHOPPED 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH
- KALE SALAD** FLORIDA CITRUS, PINE NUT AND QUINOA GRANOLA, TAHINI TURMERIC DRESSING
- CLASSIC CAESAR** ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL
- ROASTED BONE MARROW** SHORTRIB MARMALADE
- FOIE GRAS** VANILLA PAIN PURDU, FLORIDA CITRUS

ICE-COLD SHELLFISH TOWER

OYSTERS, SHRIMP, LOBSTER, KING CRAB **210**

BOURBON STEAK CAVIAR SELECTION

SUSTAINABLY HARVESTED BY REGIIS OVA

KALUGA **195** OSSETRA **295** GOLDEN **350**

ENTREES

CHOICE OF

- FILET MIGNON 8 OZ**
- AMISH ROASTED HALF CHICKEN**
- NEW YORK STRIP 14 OZ**
- POTATO PURÉE, GLAZED CARROTS, SPICED CHICKEN JUS
- DELMONICO RIB EYE 18 OZ**
- SCALLOP**
- SKIRT STEAK 10 OZ**
- CAULIFLOWER, SULTANA RAISINS, CAPERS
- CERTIFIED ANGUS RIB CAP 8 OZ**
- MISO-GLAZED SEA BASS**
- FAROE ISLAND SALMON**
- MAITAKE MUSHROOM, HARICOT VERTS, DASHI
- BRANZINO**
- GLAZED SHORT RIB**
- CELERY ROOT, BLACK TRUFFLE, BROWN BUTTER

- "A5" NEW YORK STRIP 8 OZ** 105 SUPPLEMENT
- PORTERHOUSE 32 OZ** 90 SUPPLEMENT
- TOMAHAWK CHOP 34 OZ** 125 SUPPLEMENT

- SUPPLEMENTAL ACCOMPANIMENTS**
- BUTTER-POACHED HALF MAINE LOBSTER **29**
- HUDSON VALLEY FOIE GRAS **32**
- BLUE CHEESE CRUST **8**

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

- TRUFFLE MAC & CHEESE**
- BLACK TRUFFLE

- POTATO PURÉE**
- GARLIC CHIPS

- CLASSIC CREAMED SPINACH**
- CRISPY SHALLOTS

DESSERT

- CHOICE OF
- BUSHE DE NOEL**
- AMARETTO DIPLOMAT CREAM, CHERRY FOAM
- APPLE TART TATIN**
- BUTTER PASTRY, CITRUS CARAMEL SAUCE, VANILLA GELATO
- CITRUS PANNA COTTA**
- BLOOD ORANGE GELEE, CHOCOLATE CRUMBLE

180 PER GUEST

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.