



HAPPY NEW YEAR!

EXECUTIVE CHEF: MARIO BEABRAUT

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

- TROPICAL BAKED ALASKA**
PASSION FRUIT, GUAVA GELATOS, TOASTED MERINGUE
- OPERA**
COFFEE FRENCH BUTTERCREAM, CHOCOLATE GANACHE, ESPRESSO GELATO
- SFOGLIATELLE**
PISTACHIO RICOTTA MASCARPONE FILLING, LIMONCELLO SORBET

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.