



APPETIZERS

CHOICE OF

- CHEF'S OYSTER SELECTION*** CHAMPAGNE MIGNONETTE
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE
- 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
- BUTTERNUT SQUASH SOUP** AMARETTI BISCUIT, BLACK TRUFFLE
- FOIE GRAS** VANILLA PAIN PURDU, FLORIDA CITRUS
- GNOCCHI** RED WINE BRAISED CABBAGE, FALL SQUASH, PEPITAS

ICE COLD SHELLFISH TOWER 210
 6 OYSTERS, 6 SHRIMP, HALF MAINE LOBSTER, 1/2 KING CRAB
 TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELLETE DIJONNAISE|
 COCKTAIL SAUCE

- BOURBON STEAK RESERVE CAVIAR -
SUSTAINABLY HARVESTED BY PETROSSIAN
 KALUGA* 195 OSSETRA* 295 GOLDEN* 350
 SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION, BELLINIS

ENTREES

CHOICE OF

CHEF MARIO'S TURKEY DINNER
 JOYCE FARM TURKEY, FOIE GRAS STUFFING, CRANBERRY
 MOSTARDA, SWEET POTATO CASSEROLE, GIBLET GRAVY

- FILET MIGNON 8 OZ**
- BRANZINO**
- NEW YORK STRIP 14 OZ**
- SAUCE ROMESCO, FREGOLA
- DELMONICO RIB EYE 18 OZ**
- MISO-GLAZED SEA BASS**
- SKIRT STEAK 10 OZ**
- MAITAKE MUSHROOM, HARICOT VERTS, DASHI
- CERTIFIED ANGUS RIB CAP 8 OZ**
- GLAZED SHORT RIB**
- FAROE ISLAND SALMON**
- POPCORN GRITS, BLISTERED SHISHITO, BEEF JUS

"A5" NEW YORK STRIP 8 OZ 105 SUPPLEMENT
PORTERHOUSE 32 OZ 90 SUPPLEMENT
TOMAHAWK CHOP 34 OZ 125 SUPPLEMENT
 BLUE CHEESE CRUST 8

SUPPLEMENTAL ACCOMPANIMENTS
 BUTTER-POACHED HALF MAINE LOBSTER 29
 HUDSON VALLEY FOIE GRAS 32

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

PUMPKIN PIE
SPICED WHITE CHOCOLATE CREAM, CANDIED PECANS, APPLE CIDER SAUCE

CRANBERRY BEIGNET
VANILLA BEAN CRÈME BRULEE, CHANTILLY CREAM

VALRHONA CHOCOLATE BITTER ORANGE CAKE
PUMPKIN SEED DACQUOISE, CHOCOLATE ORANGE CREMEUX

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.