EXECUTIVE SOUS CHEF: ANDREW VERA

FIRST COURSE SELECTIONS

TRUFFLE CAESAR* BABY ROMAINE, SWEET ONION CREMA, TRUFFLE DRESSING
MICHAEL'S TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT
THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING
HEIRLOOM BEET SALAD GOAT CHEESE "SNOW", CELERY ROOT, GINGER MARINATED APPLE
SWEET POTATO SOUP ANDOUILLE SAUSAGE, FRESNO, HONEYCOMB, TRUFFLE
HOUSE SMOKED PASTRAMI* EGG YOLK EMULSION, MELTED CABBAGE, THYME SPÄETZLE
CHESTNUT AGNOLOTTI SALSIFY PURÉE, SHITAKE MUSHROOM, PANCETTA, CROUTON

MAIN COURSE SELECTIONS

CERTIFIED ANGUS BEEF*

8 OZ FILET MIGNON

12 OZ NEW YORK STRIP

10 OZ FLAT IRON

AMERICAN WAGYU BEEF*

8 OZ SRF RIB EYE PAVE
8 OZ SRF FLAT IRON
\$25 SUPPLEMENT PER
WAGYU SELECTION

JAPANESE WAGYU BEEF*

3 OZ RIB EYE
\$60 SUPPLEMENT

CHRISTMAS TRADITIONS

10 OZ PRIME RIB ROAST, HORSERADISH, AU JUS*

8 OZ KUROBUTA PORK CHOP, APPLE & FENNEL*

HALF JIDORI CHICKEN, HERB-FOIE JUS

SIMPLY GRILLED FISH*

6 OZ CHILEAN SEABASS, CHILE 6 OZ SALMON, ICELAND

VEGETARIAN

PANISSE FRITES
SALSIFY, SQUASH, BRUSSELS SRPROUTS
MUSHROOM, CARROT SAUCE, TRUFFLE

*MAIN COURSE SERVED WITH CHEF'S SELECTION OF FOUR SEASONAL SIDE DISHES

OPTIONAL ACCOMPANIMENTS

SHAVED BLACK TRUFFLES MP HORSERADISH CRUST 9 CREAMY BLUE CHEESE SAUCE 7 SAUCE TRIO 12

CHIMICHURRI, BÉARNAISE*, AU POIVRE*

GLAZED ORGANIC MUSHROOM 16
KING CRAB BÉARNAISE* 36
FOIE GRAS BUTTER* 9
CARAMELIZED CIPOLLINI ONION 15
BLACK TRUFFLE BUTTER 9

DESSERT SELECTIONS

TURTLE CHEESECAKE CANDIED PECANS, SALTED CARAMEL, CHOCOLATE CRUMBLE
BOURBON BAR CARAMELIA CHOCOALTE, PEANUT BUTTER, GOLD PEANUTS
MARCONA ALMOND ROCHER BROWN BUTTER CAKE, NUTELLA CREAM, HAZELNUT
RED VELVET CAKE CRÈME FRAÎCHE ICING, CRUNCHY WALNUT MERINGUE, RASPBERRY
ARTISAN CHEESE* SEASONAL JAM, CANDIED NUTS, TOASTED NOBLE BREAD