



MERRY CHRISTMAS!

EXECUTIVE CHEF: MARIO BEABRAUT

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
- ROASTED BONE MARROW** SHORT RIB MARMALADE, CRISPY GARLIC, GRILLED CIABATTA
- PAN SEARED HUDSON VALLEY FOIE GRAS** CRISPY FRENCH TOAST, FLORIDA CITRUS
- ORCHARD APPLE SALAD** ENDIVE, GOAT GOUDA. SPICED PECAN MAPLE

ICE COLD SHELLFISH TOWER 210 GF

6 OYSTERS, 6 SHRIMP, HALF MAINE LOBSTER
1/4 LB KING CRAB

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELLETE
DIJONNAISE, COCKTAIL SAUCE

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 50G **250** IMPERIAL BAIKA 50G **300**

IMPERIAL OSSETRA
50G **350**

SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION
BELLINIS

ENTREES

CHOICE OF

- FILET MIGNON 8 OZ**
- AMISH ROASTED HALF CHICKEN**
- NEW YORK STRIP 14 OZ**
- WINTER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS
- DELMONICO RIB EYE 18 OZ**
- MISO-GLAZED SEA BASS**
- SKIRT STEAK 10 OZ**
- MAITAKE MUSHROOM, HARICOT VERTS, DASHI
- CERTIFIED ANGUS RIB CAP 8 OZ**
- PASTRAMI-SPICED SHORT RIB**
- FAROE ISLAND SALMON**
- FORK CRUSHED POTATOES SAUCE CHORON
- BRANZINO**

"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

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.