



HAPPY NEW YEAR!

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**
- 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

WINTER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS

MISO-GLAZED SEA BASS

MAITAKE MUSHROOM, HARICOT VERTS, DASHI

PASTRAMI-SPICED SHORT RIB

FORK CRUSHED POTATOES SAUCE CHORON

"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

TROPICAL BAKED ALASKA

PASSION FRUIT, GUAVA GELATOS, TOASTED MERINGUE

OPERA

COFFEE FRENCH BUTTERCREAM, CHOCOLATE GANACHE, ESPRESSO GELATO

SFOGLIATELLE

PISTACHIO RICOTTA MASCARPONE FILLING, LIMONCELLO SORBET

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.