

**OPTIONAL CELEBRATORY SHELLFISH OFFERINGS**

AVAILABLE BROILED WITH MISO BUTTER UPON REQUEST

- IMPERIAL GOLDEN OSETRA CAVIAR\*** TRADITIONAL ACCOUTREMENT **MP**
- CHEF'S OYSTER SELECTION\*** ROSÉ MIGNONETTE **36 PER HALF DOZEN**
- 1/2 MAINE LOBSTER** DIJONNAISE **52**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **35**
- CAVIAR JELLY DOUGHNUTS\*** YUZU CREAM, OSETRA RESERVE CAVIAR, CHIVE **35**
- PETIT SHELLFISH PLATTER** FOUR OYSTERS, MAINE LOBSTER, FOUR GULF SHRIMP **96**

**FIRST COURSE SELECTIONS**

- TRUFFLE CAESAR\*** BABY ROMAINE, SWEET ONION CREMA, TRUFFLE DRESSING
- MICHAEL'S TUNA TARTARE\*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT
- HAMACHI CRUDO\*** ROSÉ FOAM, PERSIMMONS, ALEPPO GASTRIQUE, HAZELNUT
- SEARED FOIE GRAS\*** CELERY ROOT, GINGERCake, CRANBERRY PRESERVES
- LOBSTER-COCONUT BISQUE\*** CAULIFLOWER, KING CRAB, CHILI OIL, CRISPY SHALLOT
- THE "WEDGE"** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING
- CONFIT DUCK LEG** BOURBON WAFFLE, HUCKLEBERRY, VANILLA SYRUP, CANDIED PECAN

**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
- 10 OZ SRF FLAT IRON
- 12 OZ SRF NEW YORK

**\$25 SUPPLEMENT PER WAGYU SELECTION**

**SIMPLY GRILLED FISH\***

- 6 OZ SALMON, ICELAND
- 6 OZ SEABASS, CHILE

**JAPANESE WAGYU BEEF\***

- 3 OZ RIB EYE

**\$60 SUPPLEMENT**

**PANISSE FRITES\***

BUTTERNUT SQUASH, SALSIFY, MUSHROOM CARROT, BLACK TRUFFLE

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

**OPTIONAL ACCOMPANIMENTS**

- GLAZED ORGANIC MUSHROOM** **16**
- KING CRAB BÉARNAISE\*** **36**
- CARAMELIZED CIPOLLINI ONION** **15**
- FOIE GRAS BUTTER\*** **9**
- BLACK TRUFFLE BUTTER\*** **9**
- SHAVED BLACK TRUFFLES** **MP**
- HORSERADISH CRUST** **9**
- CREAMY BLUE CHEESE SAUCE** **7**
- SAUCE TRIO** **12**
- CHIMICHURRI, BÉARNAISE\*, AU POIVRE\*

**DESSERT SELECTIONS**

- DARK CHOCOLATE DECADENCE** GANACHE, CHAMPAGNE GELEE, CANDIED KUMQUAT
- DULCE DE LECHE CHEESECAKE** PECANS, CARAMEL SWIRL, BROWN BUTTER ICE CREAM
- BLACKBERRY SEMIFREDDO** TOASTED ALMOND CAKE, BASIL SYRUP, FINGER LIME
- BOURBON BAR** CAMELIA CHOCOALTE, PEANUT BUTTER, GOLD PEANUTS
- ARTISAN CHEESE\*** SEASONAL JAM, CANDIED NUTS, TOASTED NOBLE BREAD

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.