

- OPTIONAL SHELLFISH OFFERINGS

CAVIAR PARFAIT*

SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE, SIEVED EGG

57

CHEF’S OYSTER SELECTION*

CHAMPAGNE MIGNONETTE

34 PER HALF DOZEN

CHILLED 1/2 MAINE LOBSTER

DIJONNAISE

MP

COLOSSAL SHRIMP COCKTAIL

GF GIN-SPIKED COCKTAIL SAUCE

30

ICE-COLD SHELLFISH PLATTER

6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP

MP

HAPPY MOTHER’S DAY!

- APPETIZERS

MICHAEL’S TUNA TARTARE*

PEAR, GARLIC, MINT, PINE NUT, HABANERO SESAME OIL

CHOICE OF:

JUMBO LUMP CRAB CAKE

PINK PEPPERCORN TARTAR, OLD BAY, WINTER CITRUS

RICOTTA GNUDI

MOREL MUSHROOMS, FAVA BEANS, BLACK TRUFFLE BUTTER

HAND-CUT STEAK TARTARE

TRADITIONAL GARNISHES, GRILLED CIABATTA

TRUFFLE CAESAR

LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

THE “WEDGE”

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

AVOCADO & CAVIAR

ASPARAGUS, LEMON VINAIGRETTE, BASIL

- ENTREES

8 OZ FILET MIGNON

10 OZ NEW YORK STRIP

8 OZ ANGUS RIB CAP

10 OZ EYE OF THE RIBEYE

WAGYU SUPPLEMENTS*

- 8 OZ JAPANESE A5 STRIP LOIN

75
- 16 OZ MISHIMA RIBEYE

40

- MISO-BROILED SEABASS

HONSHIMEJI MUSHROOM, BOK CHOY

GINGER DASHI

- ROASTED HALIBUT

NEW POTATOES, SNAP PEAS

MEYER LEMON VINAIGRETTE

- GRILLED LAMB CHOPS

PEPPERONATA, PROSCIUTTO

OLIVE-ROSEMARY JUS

ENTREES ACCOMPANIED WITH THREE SIDES

- POTATO PURÉE

CHIVES
- ASPARAGUS

SHALLOT VINAIGRETTE
- ROASTED MUSHROOMS

GREEN ONION

- OPTIONAL ACCOMPANIMENTS

CRAB BÉARNAISE*

35

BLACK TRUFFLE BUTTER

8

HORSERADISH CRUST

6

GRILLED SHRIMP

22

- SAUCE TRIO

12
- BOURBON STEAK SAUCE, BÉARNAISE, AU POIVRE

- DESSERT

CHOICE OF:

WARM BEIGNETS

VALHRHONA MILK CHOCOLATE PUDDING, CONFECTIONER’S SUGAR

BASQUE CHEESECAKE

ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

ADD 24K GOLD LOCAL HONEY DRIZZLE TO ANY DESSERT

14

\$187 PER GUEST

*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.