



BOURBON STEAK TASTING EXPERIENCE

- \$125 PER GUEST -
FULL TABLE PARTICIPATION REQUIRED
ADDITIONAL WINE PAIRING \$50 PER GUEST

FIRST COURSE

HEIRLOOM TOMATO SALAD

PERSIAN CUCUMBER, 'VERDE CRUMBLE', SHERRY VINAIGRETTE

OR

BOURBON STEAK A5 WAGYU TARTARE

CELERY ROOT, FRESH WASABI, CRISPY POTATO PAVÉ

SUPPLEMENT COURSE

LOBSTER MEZZALUNA

CALABRIAN CHILI, COLATURA, BRAISED FENNEL, BREAD CRUMBS

- ADDITIONAL \$29 PER GUEST -

SECOND COURSE

MEDITERRANEAN BRANZINO

HERB TABOULI, POMEGRANATE, PINK PEPPERCORN CITRONETTE

THIRD COURSE

ANGUS FILET AU POIVRE

OR

AHI TUNA AU POIVRE

BLOOMSDALE SPINACH, PEPPERCORN SAUCE, SHALLOT POTATO CAKE

SIDES FOR THE TABLE

BLACK TRUFFLE MAC & CHEESE

AGED WHITE CHEDDAR, GARLIC STREUSSEL, PARMESAN

&

SAUTÉED BROCCOLI

CHILI GARLIC CRUNCH

DESSERT COURSE

BRULÉÉ BASQUE CHEESECAKE

ROASTED STRAWBERRY, TURBINADO SUGAR