



# CHRISTMAS 2024

## OPTIONAL SHELLFISH & CAVIAR OFFERING

### ICE- COLD SHELLFISH PLATTER MP

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL  
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

#### SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL  
FRESH HORSERADISH  
35

#### KING CRAB

GREEN GODDESS  
ESPELETTE DIJONAISE  
MP

### PETROSSIAN CAVIAR SERVICE

30 GRAMS | SERVES 4 PEOPLE

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE  
OSSETRA 252 | DAURENKI 195 | BAIKA 162

#### ADD CHAMPAGNE

DOM PERIGNON 2015 98 GLASS  
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

**\$195 PER PERSON**

NOT INCLUSIVE OF TAX AND GRATUITY

## STARTERS

PLEASE MAKE ONE SELECTION

<b>*MICHAEL MINA'S AHI TUNA TARTARE</b>	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
<b>'INSTANT' BACON</b>	WHITE MOLE, SQUASH CAPONATA, BOURBON-SOY GLAZE
<b>MICHAEL'S WALDORF SALAD</b>	MAINE LOBSTER, SPICED WALNUTS, YOGURT-POPPYSEED DRESSING
<b>HONEYNUT SQUASH SOUP</b>	CRÈME FRAÎCHE, CANDIED PEPITAS
<b>BLACK TRUFFLE CAESAR</b>	SWEET ONION CREMA, GARLIC STREUSEL, TRUFFLE VINAIGRETTE
<b>CAVIAR 'TWINKIE'</b>	YUZU CRÈME FRAÎCHE, IMPERIAL DAURENKI CAVIAR \$59 SUPPLEMENT

## OPTIONAL PERIGORD TRUFFLE MID-COURSE

ADDITIONAL \$59 PER GUEST

### CALIFORNIA SPINY LOBSTER GNOCCHI

GRANA PADANO, AGED BALSAMICO  
ROASTED GARLIC BUTTER

## ENTREES

PLEASE MAKE ONE SELECTION

<b>CABERNET BRAISED WAGYU SHORT RIB</b>	BOURSIN POLENTA, MELTED CIPPOLINI, MARKET CARROTS
<b>*8oz. BLACK ANGUS FILET MIGNON</b>	HORSERADISH CRUSTED TOMATO, RED WINE JUS A5 HOKKAIDO STRIPLOIN \$95 SUPPLEMENT
<b>MISHIMA RESERVE WAGYU TRIO</b>	TRIPLE SEARED, YUZU KOSHO, TRUFFLE PONZU \$95 SUPPLEMENT
<b>*DUCK-FAT AGED PRIME RIB ROAST</b>	FRESH HORSERADISH, TRUFFLE AU JUS \$39 SUPPLEMENT
<b>MISO-BROILED CHILEAN SEABASS</b>	WILD MUSHROOMS, WINTER SQUASH, GINGER DASHI
<b>MAINE LOBSTER POT PIE</b>	MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION

## CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

ADDITIONAL \$5 PER GUEST

**WHIPPED  
POTATO PUREE**  
LOTS OF BUTTER, CHIVE

**CRISPY  
BRUSSELS SPROUTS**  
SOY CARAMEL, FRESNO PEPPERS

**FRENCH  
GREEN BEANS**  
ROASTED ALMONDS  
BROWN BUTTER EMULSION

## DESSERT

PLEASE MAKE ONE SELECTION

<b>WARM BEIGNETS</b>	VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR
<b>BASQUE BRÛLÉED CHEESECAKE</b>	SPICED APPLES, CARAMELIZED SUGAR CRUNCH
<b>TRIPLE CHOCOLATE TRIFLE</b>	PRETZEL CRUMB, LUXARDO CHERRIES