

Merry Christmas!
Start Your Holiday in Style!

GOLDEN OSETRA CAVIAR SERVICE · 175

Crème Fraîche, Egg Mimosa, Shallot, Chive

CHILLED SHELLFISH PLATTER · 159

4EA SHRIMP COCKTAIL, 4EA PACIFIC OYSTERS

HALF MAINE LOBSTER, 1/4LB KING CRAB

Wasabi-Cocktail Sauce, Lilikoi Mignonette

Yum Yum Sauce, Fire Water

VINTAGE CHAMPAGNE

DOM PÉRIGNON, épernay 2012 · 617

EGLY-OURIET BRUT GRAND CRU, trigny 2013 · 1,019

GASTON-CHIQUET SPECIAL CLUB, dizey 2015 · 263

HENRI GOUTORBE SPECIAL CLUB, ay 2012 · 348

MOUSSÉ FILS *TERRE D'ILLITE*, cuisles 2012 · 157

PHILIPPONNAT *GRAND BLANC EXTRA-BRUT*, mareuil-sur-ay, 2009 · 284

MULTI VINTAGE CHAMPAGNE

BILLECART-SALMON BRUT NATURE, mareuil-sur-ay · 185

EGLY-OURIET *LES PRÉMICES*, trigny · 267

EGLY-OURIET GRAND BRUT, trigny · 448

GOSSET GRANDE RESERVE, ay · 142

KRUG GRANDE CUVÉE *170 ÈME ÉDITION*, reims, 1990-2000 · 815

KRUG BRUT ROSE, reims · 605 (375ml bottle)

PAUL BARA *BRUT RÉSERVE GRAND CRU*, bouzy · 147

PHILIPPE FONTAINE BRUT TRADITION, balnot-sur-laigues · 118

RUINART BLANC DE BLANC, reims · 286

VILMART & CIE *GRAND CELLIER*, rilly la montagne · 217

WHITE WINE

CHARDONNAY | AUBERT *POWDER HOUSE*, sonoma coast 2021 · 305

CHARDONNAY | FAR NIENTE, napa valley 2021 · 162

CHARDONNAY | MACAULEY, russian river valley 2020 · 136

CHARDONNAY | DOMAINE BLAIN-GAGNARD CHASSAGNE-MONTRACHET, burgundy 2019 · 182

CHARDONNAY | DOMAINE REGIS BOUVIER *LES LONGEROIES MARSANNAY*, burgundy 2020 · 127

SAUVIGNON BLANC | ROCHIOLI, russian river valley 2020 · 143

REISLING | DÖNNHOFF *NIEDERHÄUSER KLAMM RIESLING KABINETT*, nahe 2022 · 91

RED WINE

CABERNET SAUVIGNON | ARKENSTONE *NVD*, napa valley 2018 · 231

CABERNET SAUVIGNON | VENGE SILENCIEUX, napa valley 2021 · 189

CABERNET SAUVIGNON | HEWITT, rutherford 2017 · 342

CABERNET SAUVIGNON | MACAULEY *RESERVE*, napa valley 2019 · 394

CABERNET SAUVIGNON | OPUS ONE, napa valley 2013 · 1,071

MERLOT | DUCKHORN, napa valley 2020 · 127

PINOT NOIR | DREW *FOG EATER*, anderson valley 2021 · 172

PINOT NOIR | BEAUX FRÈRES, willamette valley, oregon 2019 · 185

BORDEAUX BLEND | CHÂTEAU HAUT-BAGES LIBÉRAL, pauillac, bordeaux, france 2012 · 210



\$145 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion
Blue Cheese, Buttermilk Ranch

JUMBO LUMP CRABCAKE

Pink Peppercorn Aioli, Old Bay Crunch

DASHI-POACHED SHRIMP COCKTAIL

Wasabi-Cocktail Sauce

TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel
Tempura White Anchovy

'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

BUTTERNUT SQUASH BISQUE

Puffed Wild Rice, Pepitas, Brown Butter

ALASKAN KING CRAB SPAGHETTI

Jalapeño, Smoked Trout Roe, Lemon

SUPPLEMENT + 29

SECOND COURSE

PLEASE MAKE ONE SELECTION

TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK *

Yuzu Kosho, Sunomono Cucumber, Wasabi, Ponzu

4oz SUPPLEMENT + 75 / 8oz SUPPLEMENT + 125

8 oz. BLACK ANGUS FILET

16 oz. S.R.F BONE-IN PORK CHOP

14 oz. PRIME NEW YORK STRIP

ROASTED JIDORI CHICKEN

MISO-BROILED CHILEAN SEABASS

MACADAMIA-CRUSTED MAHI MAHI

20 oz. PRIME BONE-IN RIBEYE

SUPPLEMENT + 29

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

1/2lb King Crab 59

Scallops 38

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

ROASTED ASPARAGUS · 18

Béarnaise, Espelette

BLISTERED GREEN BEANS · 17

S.O.S. Sauce

BLACK TRUFFLE MAC N CHEESE · 23

Parmesan, Chives

WHIPPED POTATOES · 18

Butter, Chives

DESSERT COURSE

PLEASE MAKE ONE SELECTION

RASPBERRY CHIFFON

Meringue, Mac Nut & Raspberry Streusel

BLACK FOREST CAKE

Luxardo Cherries, Shaved Chocolate
Cocoa Nib Crunch