



## CHRISTMAS 2024

## OPTIONAL SHELLFISH &amp; CAVIAR OFFERING

## CHILLED SHELLFISH PLATTERS\* MP

OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB

SHRIMP  
COCKTAILGIN-SPIKED COCKTAIL  
38HALF MAINE  
LOBSTERESPELETTE DIJONNAISE  
54

## OSETRA CAVIAR SERVICE

30 GRAMS | SERVES 4 PEOPLE

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE

30 GRAMS 160 | 15 GRAMS 85

## ADD CHAMPAGNE

MICHEL GONET MINA CUVÉE 'LES HAUTES MOTTES' BDB  
LES MESNIL-SUR OGER, CHAMPAGNE, FRANCE 2010 39 GLASS

## \$150 PER PERSON

PLUS TAX AND 20% GRATUITY

## STARTERS

PLEASE MAKE ONE SELECTION

* MICHAEL MINA'S AHI TUNA TARTARE	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
ONION SOUP GRATIN	GRUYERE CHEESE, GARLIC BAGUETTE, SHERRY, THYME
DUCK LEG CONFIT	HUCKLEBERRY WAFFLES, BLIS BOURBON MAPLE SYRUP, ARUGULA
DUKKAH-SPICED WALDORF SALAD	APPLE, TOASTED WALNUTS, YOGURT-POPPYSEED DRESSING
BLACK TRUFFLE CAESAR	SWEET ONION CREMA, GARLIC STREUSEL, TRUFFLE VINAIGRETTE
OSETRA CAVIAR 'TWINKIE'	YUZU CRÈME FRAÎCHE, EGG, CORNBREAD, CHIVES 15 SUPPLEMENT

## OPTIONAL PERIGORD TRUFFLE MID-COURSE

ADDITIONAL 27 PER GUEST

## BLACK TRUFFLE AGNOLOTTI

PARMESAN CHEESE, BURRATA, TRUFFLE BUTTER

## ENTREES

PLEASE MAKE ONE SELECTION

* 8 oz BLACK ANGUS FILET MIGNON	STUFFED PORTOBELLO MUSHROOM, RED WINE JUS
* DUCK-FAT PRIME RIB ROAST	BLUE CHEESE POPOVER, TRUFFLE AU JUS 22 SUPPLEMENT
TWO WASH RANCH JIDORI CHICKEN	MUSHROOM RAVIOLI, CAULIFLOWER, ROASTED CHICKEN JUS
* 12 oz NEW YORK STRIP	STUFFED PORTOBELLO MUSHROOM, RED WINE JUS
PASTRAMI-SPICED WAGYU SHORT RIB	HORSERADISH WHIPPED POTATO, TOMATO HOLLANDAISE
* 10 oz MISHIMA FLAT IRON	STUFFED PORTOBELLO MUSHROOM, RED WINE JUS 15 SUPPLEMENT

## MAINE LOBSTER POT PIE

MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION  
FOR THE TABLE MP

## SAUCE TRIO\* 17

CHOOSE 3 OF THE FOLLOWING:

CHIMICHURRI V 6 | HORSERADISH CREAM VEG 6 | BÉARNAISE\* 6 | BLUE CHEESE VEG 7 | PEPPERCORN 7

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

WHIPPED  
POTATO PURÉE  
LOTS OF BUTTER, CHIVECRISPY BRUSSELS  
SPROUTS  
SOY CARAMEL, FRESNO PEPPERSTRUFFLE MAC  
AND CHEESE  
BLACK TRUFFLE, AGED CHEDDAR

## DESSERT

PLEASE MAKE ONE SELECTION

WARM BEIGNETS	VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR
BASQUE BRÛLÉED CHEESECAKE	SPICED APPLES, CARAMELIZED SUGAR CRUNCH
10 LAYER DARK CHOCOLATE	MEXICAN WEDDING COOKIE, ABULETA COCOA ICE CREAM