

CHRISTMAS 2024

CAVIAR

TRADITIONAL SERVICE
egg mimosa, crème fraîche, chive
by Petrossian of Paris
royal daurenki 225
imperial ossetra 295

CAVIAR TWINKIE
yuzu crème fraîche
royal daurenki 75 EA
imperial ossetra 95 EA

STONE CRAB CLAWS
dijonnaise, truffle aioli,
gin-spiked cocktail sauce

THREE COURSE PRE FIXE

185 PER PERSON

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
truffle aioli, ketchup, secret sauce,

FIRST COURSE

BUTTERNUT SQUASH SOUP
roasted chestnuts, pepitas, fried sage
crispy prosciutto
+35 5g Black Truffle Supplement

SHRIMP COCKTAIL
gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD
butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

BACON-WRAPPED SCALLOPS*
cranberry, turnip, marcona almond
foie gras emulsion
+35 5g Black Truffle Supplement

MID COURSE

For the Table

BLACK TRUMPET MUSHROOM RISOTTO
vacche rosa parmigiano-reggiano
+35 5g Black Truffle Supplement

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.

ENTRÉE COURSE

Please Select One

BIG EYE TUNA 'FOIE-POIVRE'*

bloomsdale spinach, peppercorn sauce

CENTER-CUT FILET MIGNON*

horseradish-crusted tomato, red wine jus

14 OZ NY STRIP*

horseradish-crusted tomato, red wine jus

DRY-AGED PRIME RIB ROAST

blue cheese popover, fresh horseradish, truffle au jus

WASHUGYU RIBEYE*

horseradish-crusted tomato, red wine jus

+ 65

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE*

market vegetables, potatoes, lobster-cognac emulsion

supplement \$130

SIDES FOR THE TABLE

WHIPPED POTATOES

lots of butter

FRIED BRUSSELS SPROUTS

soy caramel, persimmon

CREAMED SPINACH

crispy shallots

DESSERT COURSE

Please Select One

BASQUE BRÛLÉED CHEESECAKE

spiced apples, caramelized sugar crunch

CHOCOLATE POT DE CRÈME

warm beignets, whipped cream, candy cane crumble

EXECUTIVE CHEF Bryan Ogden

BOURBON STEAK

NEW YORK

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