



THE STRIP**STEAK** EXPERIENCE

MENU FOR THE TABLE

150 per person

FIRST

SHRIMP COCKTAIL

Gin-Spiked Cocktail Sauce

HAMACHI NORI TACO*

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

WAGYU STEAK TARTARE*

Traditional Garnishes, Crispy Potato

BRAISED PORK BELLY

Shredded Cabbage, Black Pepper Soy Glaze

SECOND

MISO GLAZED SEA BASS*

White Miso Marinade

AMERICAN WAGYU RIB CAP*

Red Wine Reduction

(add seared foie gras 26)

SIDES

SPICY PORK BELLY FRIED RICE

SEASONAL VEGETABLES

DESSERT

WARM BEIGNETS

Macallan Butterscotch Pudding, Chocolate Pot De Crème

Vanilla Crème Brûlée

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.