



\$149 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

Smoked Pecans, Rosemary Streusel, Brown Butter Honey

FOIE GRAS TORCHON

Cranberry-Bacon Snow, Mustard Seed, Brioche

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

Substitute 14oz Prime New York Strip: +15

Substitute 20oz Bone-In Ribeye: +45

Butter Whipped Potato, Asparagus
Charred Onion, Pinot Noir Reduction

ROASTED JIDORI CHICKEN

MISO-BROILED CHILEAN SEABASS

MACADAMIA-CRUSTED MAHI MAHI

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

Prawns 28

Scallops 38

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

CHARRED BROCCOLINI · 18

Gomae Dressing

BLISTERED GREEN BEANS · 17

S.O.S. Sauce

BLACK TRUFFLE MAC N CHEESE · 23

Parmesan, Chives

WHIPPED POTATOES · 18

Butter, Chives

Loaded +5

DESSERT COURSE

PLEASE MAKE ONE SELECTION

DEVIL'S FOOD CAKE

Kona Dark Chocolate, Hot Fudge
Toasted Macadamia Nuts

BASQUE STYLE CHEESECAKE

Braised Strawberries, Yuzu Curd, Sesame