

—◇— SHELLFISH —◇—
HOT OR COLD

**OYSTERS
ON THE HALF SHELL* 26**
champagne mignonette

LITTLE NECK CLAMS* 23
cherry pepper granita

SHRIMP COCKTAIL 32
gin-spiked cocktail horseradish

HALF MAINE LOBSTER 48
espelette dijonaise

—◇— SASHIMI —◇—

trio of sauces
coconut-lime
yuzu-tamari
pomegranate-orange

ORA KING SALMON 21

AHI TUNA 23

SCALLOP 25

KONA KAMPACHI 26

—◇— PLATTERS —◇—

4 west coast oysters
4 little neck clams
4 oishii shrimp cocktail
half maine lobster
dungeness crab legs

HOT SHELLFISH* 112
espelette lemon butter

CHILLED SHELLFISH* 145
sashimi trio, classic condiments

—◇— CAVIAR BITES —◇—

CAVIAR TRIO* 115
parfait, "twinkee", tuna toro

CAVIAR PARFAIT* 55
smoked salmon, egg
crème fraîche, potato cake

CAVIAR "TWINKEE"* 55
red onion, egg, chive
yuzu crème fraîche

CAVIAR & TUNA TORO* 55
fresh wasabi & tamari
23k gold

TRADITIONAL SERVICE

WHITE STURGEON* 165/oz or IMPERIAL OSETRA* 235/oz
buttermilk chive pancake, traditional garnishes

BOURBON STEAK
HOLIDAY DINNER

165 per person

STARTERS

please select one

ORCHARD APPLE SALAD
chicories, aged white cheddar, pecan
maple-bourbon vinaigrette

DUO OF SOUPS
artichoke and butternut squash
black trumpet mushroom, chestnut

PETITE ROMAINE CAESAR
garlic streusel, vacche rosse parmesan
creamy caper dressing

THE WEDGE
nueske's bacon, egg, red onion, tomato
point Reyes blue cheese
buttermilk ranch dressing

MICHAEL MINA'S TUNA TARTARE*
quail egg, pine nut, mint, apple pear
garlic, habanero-sesame oil

BACON-WRAPPED SCALLOPS*
cranberry, marcona almond
madeira emulsion

GOLDEN BEET "RAVIOLI"
stracciatella, basil, pistachio
pomegranate, yuzu vinaigrette

PASTA SUPPLEMENT

BURRATA AGNOLOTTI +35
sunchoke, black truffle butter

MAINS

please select one

SEVEN SEAS BOIL
clams, mussels, shrimp, monterey calamari
salmon, seabass, dungeness crab
sourdough garlic bread

8 oz FILET MIGNON*
loaded mini baked potato
red wine demi

BRAISED WAGYU SHORT RIB
graffiti cauliflower, whipped celery root
crispy bone marrow

SLOW-ROASTED PRIME RIB
blue cheese-stuffed popover
fresh horseradish, truffle au jus

KONA KAMPACHI*
bok choy, ginger-soy
charred lemon

14 oz WAGYU NEW YORK STRIP* +45
loaded mini baked potato, red wine demi

SIDES

for the table

WHIPPED POTATOES, LOTS O' BUTTER
chives

CREAMED SPINACH
crispy shallots

CRISPY BRUSSELS SPROUTS
maple gastrique, bacon

◇ BOURBON STEAK SIGNATURES ◇

MAINE LOBSTER POT PIE +125
wild mushrooms, market vegetables
fingerling potatoes, black truffles
brandied lobster cream

**40 oz SALT-BAKED & BOURBON-FLAMED
AUSTRALIAN WAGYU TOMAHAWK* +375**
fondant potatoes, chimichurri

DESSERT

please select one

BRULÉD BASQUE CHEESECAKE
preserved huckleberry, meyer lemon curd
turbinado sugar crunch

WARM NUTMEG BEIGNETS
milk chocolate pot de creme
confectioners sugar

WINTER PAVLOVA
gingerbread crumbles, crème fraiche mousse

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A gratuity of 20% will be included for parties of six or more which is distributed in its entirety to the service team.