

EASTER MENU

THREE COURSE PRIX FIXE 215 PER PERSON

CAVIAR by Petrossian

TRADITIONAL SERVICE

egg mimosa, red onion, crème fraîche, chive

royal daurenki 225
imperial ossetra 295

CAVIAR TWINKIE

yuzu crème fraîche

royal daurenki 75 EA
imperial ossetra 95 EA

FIRST COURSE

please select one

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

SHRIMP COCKTAIL

gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

DEVILED ASPARAGUS

poached egg, deviled egg aioli, espelette

BACON-WRAPPED SCALLOPS*

cranberry coulis, foie gras
smoked beets, pistachio

MID COURSE

optional

TRUFFLE AGNOLOTTI

stracciatella, sunchoke
black truffle butter
35 Supplement

EXECUTIVE CHEF Chad Brown
CHEF DE CUISINE Herika Payumo
BOURBON STEAK

NEW YORK

*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 all parties which is distributed in its entirety to the servers.

EASTER MENU

ENTRÉE COURSE

please select one

MISO-BROILED CHILEAN SEABASS*

tokyo turnip, wild mushrooms
ginger dashi

BRICK CHICKEN

haricot verts, espelette lemon butter, onion jus

CENTER-CUT FILET MIGNON*

horseradish-cruste tomato
red wine butter

WASHUGYU RIBEYE*

horseradish-cruste tomato, red wine butter
65 Supplement

SLOW ROASTED LEG OF LAMB

spring peas, hasselback new potatoes
mint chimichurri

SIDES

for the table

WHIPPED POTATOES

chives

CRISPY BRUSSELS SPROUTS

caramel vinaigrette, pomegranate

CREAMED SPINACH

crispy shallots

FOR THE TABLE

MAINE LOBSTER POT PIE 130
market vegetables, marble
potatoes, lobster-cognac emulsion

40 OZ DRY-AGED PORTERHOUSE 250
horseradish-cruste tomato
red wine butter

4 OZ HOKKAIDO A5 STRIPLOIN 98
horseradish-cruste tomato
red wine butter

DESSERT COURSE

choice of

BRÛLÉED BASQUE CHEESECAKE

meyer lemon curd
huckleberries

RED VELVET SUNDAE

vanilla ice cream, strawberry
hibiscus granita

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. Additional gratuities or tips from customers are not expected, but always appreciated.