



# THE STRIPSTEAK 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 NEW YORK\*

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.