



{ the stripsteak experience }

MENU FOR THE TABLE

{ first }

- shrimp cocktail** gin-spiked cocktail sauce
- hamachi crudo*** cucumber, shishito, truffle ponzu
- 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 cème brûlée

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