

SUMMER 2026 DINE LA

AUGUST 14 - AUGUST 28



95 PER PERSON

ENTIRE TABLE MUST PARTICIPATE

Sunday - Thursday | 5 - 9 PM

Friday - Saturday | 5 - 10 PM

FIRST

CHOICE OF

MICHAEL MINA'S AHI TUNA TARTARE*

asian pear, trio of peppers, quail yolk, mint
habanero-sesame oil, toast points

CITRUS-CURED HAMACHI*

pomegranate-ginger dressing, scallion

PEACHES & CREAM

orange labneh, spiced almond, nectarine, manchego

WAGYU CARPACCIO* + \$15

warm spices, chili vinaigrette, herb salad, puffed tendon

SECOND

CHOICE OF

AMERICAN WAGYU SIRLOIN STEAK*

wild mushroom, sweet onion jam, port wine jus

STEAK SUPPLEMENTS

grilled shrimp \$35 | crab oscar \$35 | blue cheese crust \$11 | black truffle butter \$5

WILD PACIFIC HALIBUT

creamed corn, makrut lime leaf, brown butter crouton

LOBSTER & CORN RAVIOLI + \$25

ricotta filling, brentwood farms corn pudding
summer truffle, parmesan

32 oz PORTERHOUSE FOR TWO* + \$50 PER PERSON

fondant potato, horseradish crust tomato, chimichurri

CHOICE OF

whipped potato, creamed spinach, or truffle mac & cheese

SWEET ENDINGS

CHOICE OF FOR THE TABLE

BROWN BUTTER BLONDIE

medjool date, walnuts, vanilla bean ice cream

BRULÉED BASQUE CHEESECAKE

harry's berries strawberries, sesame tuille