

Merry Christmas!

Start Your Holiday in Style!

GOLDEN OSETRA CAVIAR SERVICE • 165

Creme Fraiche, Egg Mimoso, Shallot, Chive

CHILLED SHELLFISH PLATTER • 179

6EA OYSTERS*, 6EA GULF SHRIMP

HALF MAINE LOBSTER, 1/4LB KING CRAB

Wasabi-Cocktail Sauce, Lilikoi Mignonette

Yum Yum Sauce, Fire Water

VINTAGE CHAMPAGNE

DOM PÉRIGNON, épernay 2012 · 617

EGLY-OURIET BRUT GRAND CRU, trigny 2013 · 1,019

HENRIOT *CUVÉE HEMERA*, reims 2006 · 463

LOUIS ROEDERER *CRISTAL*, reims 2009 · 784

MOUSSÉ FILS *TERRE D'ILLITE*, cuisles 2012 · 157

PHILIPPONNAT *GRAND BLANC EXTRA-BRUT*, mareuil-sur-ay, 2009 · 284

PIPER HEIDSIECK *RARE*, reims 2002 · 432

MULTI VINTAGE CHAMPAGNE

BILLECART-SALMON BRUT NATURE, mareuil-sur-aÿ · 185

EGLY-OURIET *LES PRÉMICES*, trigny · 267

EGLY-OURIET GRAND BRUT, trigny · 448

GOSSET GRANDE RESERVE, aÿ · 142

KRUG GRANDE CUVÉE *170 ÈME ÉDITION*, reims, 1998-2014 · 695

PAUL BARA *BRUT RÉSERVE GRAND CRU*, bouzy · 147

RUINART BLANC DE BLANC, reims · 286

VILMART & CIE *GRAND CELLIER*, rilly la montagne · 217

WHITE WINE

CHARDONNAY | AUBERT *POWDER HOUSE*, sonoma coast 2021 · 305

CHARDONNAY | FAR NIENTE, napa valley 2021 · 162

CHARDONNAY | MACAULEY, russian river valley 2020 · 136

CHARDONNAY | DOMAINE BLAIN-GAGNARD CHASSAGNE-MONTRACHET 2019 · 182

CHARDONNAY | DOMAINE REGIS BOUVIER *LES LONGEROIES MARSANNAY* 2020 · 127

SAUVIGNON BLANC | ROCHIOLI, russian river valley 2020 · 143

REISLING | DÖNNHOFF *NIEDERHÄUSER KLAMM RIESLING KABINETT*, nahe 2022 · 91

RED WINE

CABERNET SAUVIGNON | ARKENSTONE *NVD* 2018 · 231

CABERNET SAUVIGNON | GRGICH HILLS, napa valley 2018 · 189

CABERNET SAUVIGNON | HEWITT, rutherford 2017 · 342

CABERNET SAUVIGNON | MACAULEY *RESERVE*, 2019 · 394

CABERNET SAUVIGNON | OPUS ONE 2012 · 1,057

MERLOT | DUCKHORN, napa valley 2020 · 127

PINOT NOIR | DREW *FOG EATER*, anderson valley 2021 · 172

PINOT NOIR | BEAUX FRÈRES, willamette valley, oregon 2019 · 185

BORDEAUX BLEND | CHÂTEAU HAUT-BAGES LIBÉRAL 2012 · 210



\$129 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion
Blue Cheese, Buttermilk Ranch

TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel
Tempura White Anchovy

AHI CRUDO

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

SWEET POTATO BISQUE

Crème Fraîche, Caramelized Mac Nut, Brown Butter Streusel

DASHI-POACHED SHRIMP COCKTAIL

Wasabi-Cocktail Sauce

'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

PÉRIGORD BLACK TRUFFLE GNUDI

Whipped Ricotta, Aged Parmesan

SUPPLEMENT + 49

SECOND COURSE

PLEASE MAKE ONE SELECTION

TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK * 4oz + 75 / 8oz + 125

Yuzu Kosho, Sunomono Cucumber, Wasabi, Ponzu

8 oz. BLACK ANGUS FILET

ROASTED JIDORI CHICKEN

8 oz. AUSTRALIAN WAGYU TOP SIRLOIN

MISO-BROILED CHILEAN SEABASS

14 oz. PRIME NEW YORK STRIP

BIG GLORY BAY KING SALMON

20 oz. PRIME BONE-IN RIBEYE

SUPPLEMENT + 24

MAIN COURSE SERVED WITH: GARLIC FRIED RICE, WHIPPED POTATOES & FRIED BRUSSELS SPROUTS FOR THE TABLE

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

1/2lb King Crab 59

Scallops 35

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

ROASTED ASPARAGUS · 18

Béarnaise, Espelette

SAUTÉED MUSHROOMS · 20

Shoyu Glaze

BLISTERED GREEN BEANS · 17

Szechuan Sauce, Fried Garlic

BLACK TRUFFLE MAC N CHEESE · 23

Parmesan, Chives

POTATO GRATIN 'CARBONARA' · 18

Smoked Bacon, Three Cheese Mix

Garlic Streusel

DESSERT COURSE

PLEASE MAKE ONE SELECTION

BASQUE STYLE CHEESECAKE

Caramelized Apples, Cinnamon Pastry Cream

CHOCOLATE BOMB

Caramel, Brown Butter Streusel, Toasted Mac Nut