

OPTIONAL SHELLFISH OFFERINGS

CAVIAR PARFAIT* SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE, SIEVED EGG 57

CHEF'S OYSTER SELECTION* CHAMPAGNE MIGNONETTE 29 PER HALF DOZEN

CHILLED 1/2 MAINE LOBSTER DIJONNAISE 81

COLOSSAL SHRIMP COCKTAIL^{GF} GIN-SPIKED COCKTAIL SAUCE 30

ICE-COLD SHELLFISH PLATTER 6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP 149

HAPPY MOTHER'S DAY!

APPETIZERS

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO SESAME OIL

CHOICE OF:

JUMBO LUMP CRAB CAKE PINK PEPPERCORN TARTAR, OLD BAY, WINTER CITRUS

RICOTTA GNUDI MOREL MUSHROOMS, FAVA BEANS, BLACK TRUFFLE BUTTER

HAND-CUT STEAK TARTARE TRADITIONAL GARNISHES, GRILLED CIABATTA

TRUFFLE CAESAR LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

AVOCADO & CAVIAR ASPARAGUS, LEMON VINAIGRETTE, BASIL

ENTREES

CHOICE OF:

8 OZ FILET MIGNON

10 OZ NEW YORK STRIP

8 OZ ANGUS RIB CAP

10 OZ EYE OF THE RIBEYE

*WAGYU SUPPLEMENTS**

8 OZ JAPANESE A5 STRIP LOIN 75

16 OZ MISHIMA RIBEYE 40

MISO-BROILED SEABASS

HONSHIMEJI MUSHROOM, BOK CHOY
GINGER DASHI

ROASTED HALIBUT

NEW POTATOES, SNAP PEAS
MEYER LEMON VINAIGRETTE

GRILLED LAMB CHOPS

PEPPERONATA, PROSCIUTTO
OLIVE-ROSEMARY JUS

ENTREES ACCOMPANIED WITH THREE SIDES

POTATO PURÉE

CHIVES

ASPARAGUS

SHALLOT VINAIGRETTE

ROASTED MUSHROOMS

GREEN ONION

OPTIONAL ACCOMPANIMENTS

CRAB BÉARNAISE* 35

BLACK TRUFFLE BUTTER 12

HORSERADISH CRUST 6

GRILLED SHRIMP 22

SAUCE TRIO 12

BOURBON STEAK SAUCE, BÉARNAISE, AU POIVRE

DESSERT

CHOICE OF:

WARM BEIGNETS

VALHRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

BASQUE CHEESECAKE

ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

ADD 24K GOLD LOCAL HONEY DRIZZLE TO ANY DESSERT 14

\$187 PER GUEST

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.