

OPTIONAL CELEBRATORY
SHELLFISH OFFERINGS

- STURIA PRIMEUR CAVIAR*** TRADITIONAL ACCOUTREMENT **MP**
- OYSTERS ON THE HALF SHELL*** PONZU, FRESH WASABI, LEMON **24 HALF DOZEN**
- LOBSTER COCKTAIL*** CHILLED, GREEN GODDESS, GIN-COCKTAIL SAUCE **42**
- SPICE-POACHED PRAWNS*** CHILLED, GREEN GODDESS, GIN-COCKTAIL SAUCE **32**
- ALASKAN KING CRAB*** CHILLED, GREEN GODDESS, GIN-COCKTAIL SAUCE **36**
- PETITE SHELLFISH TASTING*** SIX OYSTERS, THREE JUMBO PRAWNS, HALF MAINE LOBSTER **88**

FIRST COURSE SELECTIONS

- PRIME STEAK TARTARE*** CORNICHON, BLACK GARLIC AÏOLI, EGG YOLK, GRILLED NOBLE BREAD
- CELERY ROOT SOUP** SMOKED SHRIMP, PUMPERNICKEL CROUTON, TRUFFLE EMULSION
- CLASSIC CAESAR SALAD*** ROMAINE, SOURDOUGH CROUTONS, PARMIGIANO-REGGIANO
- FARMER'S MARKET GREENS** APPLE-SMOKED CHEDDAR, TOASTED WALNUT, ICE WINE VINAIGRETTE
- ICEBERG WEDGE SALAD** BLUE CHEESE, BACON, PICKLED RED ONION, CHERRY TOMATO
- PEEKYTOE CRAB SALAD*** BROWN BUTTER AÏOLI, GRILLED ENDIVE, FINES HERBES

MAIN COURSE CHOICES

ANGUS & PRIME BEEF

- 8 OZ FILET MIGNON*
- 12 OZ PRIME NY STRIP LOIN*
- 16 OZ "COWBOY" RIBEYE*

AMERICAN WAGYU BEEF

- 8 OZ RIBEYE "PAVÉ", SRF*
- 6 OZ RIBEYE CAP, SRF*

**\$15 SUPPLEMENT PER
AMERICAN WAGYU SELECTION**

MIYAZAKI PREFECTURE, JAPAN*

- 3 OZ A5 RIBEYE

**\$60 SUPPLEMENT PER
JAPANESE WAGYU SELECTION**

SIMPLY GRILLED FISH

- 6 OZ AHI TUNA*
- 6 OZ TILEFISH*

VEGETARIAN

- CRISPY PANISSE FRITES
- WILD MUSHROOM, SALSIFY PURÉE
- CARROT, BLACK TRUFFLE

*MAIN COURSE SERVED WITH CHEF'S SELECTION OF THREE SEASONAL SIDE DISHES

OPTIONAL MAIN COURSE
ACCOMPANIMENTS

- WILD & ORGANIC MUSHROOMS** 13
- KING CRAB BÉARNAISE*** 36
- HALF MAINE LOBSTER*** 42
- GARLIC-CHARRED PRAWN*** 32
- BLACK TRUFFLE BUTTER** 9
- SEARED FOIE GRAS** 21
- CARAMELIZED ONIONS** 9
- SHAVED BLACK WINTER TRUFFLE** MP
- CREAMY BLUE CHEESE** 9
- BRANDIED "AU POIVRE"** 5
- CHIMICHURRI** 4
- BÉARNAISE*** 4

DESSERT SELECTIONS

- COCONUT CREAM PIE** GRAHAM CRACKER, COCONUT PASTRY CREAM, LIME ZEST
- ANDES MINT CAKE** DARK CHOCOLATE FUDGE, PEPPERMINT GANACHE, ANDES PIECES
- MERINGUE ROULADE** STRAWBERRY-CHAMPAGNE JAM, SICILIAN PISTACHIO, FRESH BERRIES
- BOURBON BAR** DARK CHOCOLATE, PEANUT BUTTER, PRETZEL
- ARTISAN CHEESE** SEASONAL JAM, SMOKED NUTS, TOASTED NOBLE BREAD

*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.