

AMUSE BOUCHE

BASIL PAVLOVA*

BEET TARTARE, PETIT VEGETABLES, CHIVE

— *Taittinger Cuvée Prestige Brut, Reims* —

MICHAEL MINA'S CAVIAR PARFAIT*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

RUSSIAN OSETRA CAVIAR SUPPLEMENT 75

— *Taittinger Cuvée Prestige Brut, Reims* —

SECOND

Choice Of

URBAN SEED HEARTS OF LETTUCE

BEET, PETIT VEGETABLES, LEMON-POPPY SEED DRESSING

— *Gustave Lorentz Reserve Pinot Blanc, Alsace, France* —

OR

AHI TUNA TARTARE*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

— *Dr. Loosen Riesling Kabinett 'Wehlener Sonnenuhr', Mosel, Germany* —

OR

RICOTTA GNUDI

CHANTERELLE, BLACK TRUFFLE BEURRE BLANC, PUFFED SHRIMP CHIPS

WINTER BLACK TRUFFLE SUPPLEMENT 40

— *Gustave Lorentz Reserve Pinot Blanc, Alsace, France* —

OR

ROASTED CAULIFLOWER SOUP

TOASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT

— *Gustave Lorentz Reserve Pinot Blanc, Alsace, France* —

THIRD

MICHAEL'S LOBSTER POT PIE

TRUFFLE-LOBSTER CREAM, BABY VEGETABLES

— *Jean-Marc Boillot Mâcon-Villages, Burgundy, France* —

FOURTH

Choice Of

PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

— *Domaine Marc Brédif 'Classic', Vouvray, Loire Valley, France* —

OR

DRY-AGED NY STRIP*

SWEET POTATO CAKE, SALSIFY, BONE MARROW JUS

AMERICAN WAGYU RIB EYE SUPPLEMENT 25

— *Joseph Drouhin, Chorey-Lès-Beaune, Burgundy, France* —

OR

MISO-MARINATED BLACK COD

EDAMAME, MAINE LOBSTER, TRUFFLE DASHI

— *Joseph Drouhin, Chorey-Lès-Beaune, Burgundy, France* —

OR

TUNA & FOIE GRAS*

HEIRLOOM CARROTS AIGRE-DOUX, SAUCE À L'ORANGE, GRILLED SCALLION

— *Joseph Drouhin, Chorey-Lès-Beaune, Burgundy, France* —

DESSERT

STRAWBERRY SHORTCAKE BON BONS

VANILLA BEAN-STRAWBERRY MOUSSE, STRAWBERRY SAUCE

— *Michele Chiarlo, Moscato d'Asti Nivole, Piedmont, Italy* —

138 PER PERSON | 88 OPTIONAL WINE PAIRING

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.