

OPTIONAL CELEBRATORY SHELLFISH OFFERINGS

AVAILABLE BROILED WITH MISO BUTTER UPON REQUEST

- IMPERIAL GOLDEN OSETRA CAVIAR*** TRADITIONAL ACCOUTREMENT **MP**
- CHEF'S OYSTER SELECTION*** WHITE PONZU, FRESH WASABI **24 PER HALF DOZEN**
- 1/4 LB. ALASKAN KING CRAB** GREEN GODDESS **36**
- 1/2 MAINE LOBSTER** DIJONNAISE **42**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**
- PETIT SHELLFISH PLATTER** SIX OYSTERS, HALF MAINE LOBSTER, FIVE GULF SHRIMP **32**

FIRST COURSE SELECTIONS

- MICHAEL'S TUNA TARTARE*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT
- COCONUT LOBSTER BISQUE** RED CURRY, MAINE LOBSTER, CRAB, CELERY
- CAESAR SALAD*** BABY ROMAINE, WHITE ANCHOVY, GARLIC STREUSEL
- HOUSE PASTRAMI** MUSHROOM DUXELLES, CELERY ROOT, PARMESAN CRISP
- THE "WEDGE"** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING
- GRILLED SPANISH OCTOPUS** SWEET POTATO SALAD, CHARRED TOMATO, CHORIZO
- SHORTRIB RAVIOLI** CABERNET REDUCTION, HERB BREADCRUMB, WINTER TRUFFLE

MAIN COURSE CHOICES

CERTIFIED ANGUS BEEF*

- 8 OZ FILET MIGNON
- 12 OZ PRIME NY STRIP LOIN
- 9 OZ SKIRT STEAK

AMERICAN WAGYU BEEF*

- 8 OZ SRF RIBEYE "PAVE"
- 6 OZ SRF RIBEYE "CAP"

\$20 SUPPLEMENT PER WAGYU SELECTION

SIMPLY GRILLED FISH*

- 6 OZ AHI TUNA
- 6 OZ ARCTIC CHAR
- HALF MAINE LOBSTER

JAPANESE WAGYU BEEF*

- 3 OZ NEW YORK STRIP

\$60 SUPPLEMENT

VEGETARIAN OPTION

- CRISPY POTATO GNOCCHI
- BROCCOLI RABE, CAULIFLOWER, TRUFFLE

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

OPTIONAL ACCOMPANIMENTS

- GLAZED ORGANIC MUSHROOM** **13**
- KING CRAB BÉARNAISE*** **36**
- BLACK TRUFFLE BUTTER** **9**
- SEARED FOIE GRAS*** **21**
- CARAMELIZED CIPOLLINI ONION** **9**
- GRATED BLACK TRUFFLES** **MP**
- SHAVED WHITE TRUFFLES** **MP**
- PEPPERCORN JUS** **5**
- CHIMICHURRI** **4**
- BÉARNAISE*** **4**

DESSERT SELECTIONS

- PINEAPPLE UPSIDE DOWN CAKE** PASSIONFRUIT, CHERRY GEL, CHANTILLY CREAM
- CHAMPAGNE FLOAT** STRAWBERRY-CHAMPAGNE SORBET, VANILLA ICE CREAM, SPRITE
- BOURBON BAR** DARK CHOCOLATE, PEANUT BUTTER, PRETZEL
- RASPBERRY CHOCOLATE CAKE** GANACHE, RASPBERRY JAM, WHIPPED CREAM
- ARTISAN CHEESE*** SEASONAL JAM, CANDIED 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.