

First Courses

Ahi Poke Golden Pineapple,
Toasted Macadamia Nuts,
and Sesame Crackers

Foie Gras Three Ways Pate
with Star Anise-White Nectarine Jam,
Seared with Forelli Pear and
Lavender Honey, and Crispy Fried with
Sweet Mango Black Pepper Ketchup

Lobster Flautas Charred Heirloom
Tomato Salsa and Guacamole Oil

Crab Cakes Seven Spice Carrot Salad, Sweet Soy,
Sesame Crème Fraiche, and Micro Wasabi

Buffalo Carpaccio
House-Made White Truffle Cheese,
Pistachio Oil, and Pink Peppercorns

Lobster Bisque
Cream Sherry Croque Monsieur Crouton

Onion Soup
Veal Stock and Gruyere Ciabatta

Simple Greens
Baby Tomatoes, Fresh Herbs, Shaved Beets

Caesar Salad
Romaine Shaved Hard Cheese, Marinated White Anchovy

Forelli Pear
Hydroponic Mache, Mizuna,
Maytag Blue Cheese, and Vinaigrette

Cocktails

Shrimp Cocktail Poached with Grapefruit and Kaffir
Lime Leaves, Fresh Yellow Tomato Cocktail

Lobster Cocktail served "On the Rocks" Tangerine
Sabayon, Mizuna, and Spicy Tibikko Oil

Chilled Shellfish, Lobster tail, Shrimp, King Crab,
and Kumamoto Oysters

Kumamoto Oysters on the Half Shell
with Green Apple Mignonette



Meats

Dry Aged Bone-in Ribeye,
Merlot Reduction 20 oz

Filet Mignon
Yukon Gold Wild
Mushroom Hash,
Black Trumpet Chips 8 oz

New York Strip Steak
Cabernet Veal Stock Reduction 16 oz

Horseradish Poached Prime Rib of Beef,
Natural Jus 16 oz

Eye of Ribeye Cippolini Confit,
and Pinot Noir Reduction 8 oz.

S&T Filet Mignon and Lobster Tail Two Sauces

Kurobuta Pork Chop
White Peach Chutney, Spicy Cracklins 10 oz

Rosen Farms Rack of Lamb
Blueberry Port Reduction

Porterhouse Steak
Wild Mushroom Butter 24 oz

Plates

Muscovy Duck Seared Breast,
Cashew Fried Leg Confit, Wilted
Mustard Greens, and Pomegranate BBQ

Pan Seared Chicken Parma Prosciutto
wrapped Shallot butter Sauce

Two Lobster Tails Ginger Citrus Butter Sauce

Scallops Apple Smoked Bacon,
Israeli Couscous-Shallot Risotto

Salmon Lobster Red Curry Broth,
Minted Tomato Salad

Tuna "Casserole" Sautéed Shitake Mushrooms,
English Peas Roasted Garlic Cream

Sides

Steamed Asparagus
Roasted Garlic Mashed Potatoes
Sautéed Broccolini
Baked Potato

Sautéed Spinach
Wild Mushrooms
Scampi Double Baked Potato
King Crab-Chive Mashed Potatoes

Steak and Blue Cheese Macaroni
Lobster and Jalapeno-
Bacon Creamed Corn
Garlic-White Truffle Steak Fries