

Salads and Starters...

Kobe Steak Sashimi, Spicy Radishes
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad
Warm Veal Tongue, Baby Artichokes, Marinated Cannelini Beans, "Salsa Verde"
Broiled Santa Barbara Uni, Bouchot Mussels, Espelette Pepper, Toasted Brioche
Prime Filet Mignon "Carpaccio," Celery Hearts, Truffle Hollandaise, White Truffles from Alba, Italy
Roasted Weiser Farm Baby Beets, Pico Goat Cheese, Toasted Pistachio, Citrus, Micro Basil, Mint
Autumn Root Vegetables & Italian Farro Soup, Cavalo Nero, Black Trumpet Mushrooms, Crispy Sage
Pink Lady & Fuji Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire Blue Cheddar
Maple Glazed Pork Belly, Asian Spices, Watercress, Persimmon, Sesame-Orange Dressing, Bosc Pear Compote
Dungeness Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette
Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings

Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...

U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

Porterhouse 34 Oz (For Two) Per Person
Bone In New York Sirloin 20 Oz
Bone In Filet Mignon 16 Oz
Bone In Rib Eye Steak 20 Oz
Petit Cut Filet Mignon 8 Oz

U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days

Petit Cut New York 10 Oz
New York Sirloin 14 Oz
Rib Eye Steak 14 Oz

U.S.D.A. PRIME, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 28 Days

Rib Eye 12 Oz

American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho

New York Sirloin 8 Oz
Filet Mignon 6 Oz
Rib Eye Steak 9 Oz

Tasting of New York Sirloin

American "Kobe Style" From Snake River Farms 4 Oz
U.S.D.A. PRIME Dry Aged 35 Days 4 Oz
Australian Wagyu Beef From David Blackmore Ranch, Alexandria, Victoria 2 Oz

Australian 100% Wagyu Beef From David Blackmore Ranch, Alexandria, Victoria

Filet Mignon 6 Oz
New York 6 Oz

Organic Poussin Cooked On the Rotisserie, Chanterelle Mushrooms, Thyme, Natural Jus
Double Thick Kurobuta Pork Chop, Quince-Golden Raisin "Moustarda"
Colorado Lamb Chops, Cucumber-Mint Raita

Slow Simmered and Pan Roasted...

Kobe Beef Short Ribs "Indian Spiced", Curried Pumpkin Puree, Garam Masala, Slowly Cooked For Eight Hours
Pan-Seared Whole Loup De Mer, Moroccan Charmoula
Sautéed Dover Sole "Meunière", Preserved Lemon, Parsley
Pan-Roasted Stonington, Maine Lobster, Black Truffle Sabayon, 2lb / 3lb

The Sauces

Whole Grain Mustard
House Made Steak Sauce
Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri
Shallot-Red Wine Bordelaise
Armagnac & Green Peppercorn
Creamy Horseradish
Béarnaise

Add to the Cuts

Caramelized Onions
Bone Marrow
Wild Field Mushrooms
Point Reyes Blue Cheese
Fried Organic Egg
Italian White Truffles
Black Truffles

On the Side

French Fries with Herbs
Yukon Gold Potato Puree
Tempura Onion Rings
Sautéed Baby Spinach, Garlic
Soft Polenta with Parmesan
Creamed Spinach with Fried Organic Egg
Brussels Sprouts, Smokey Bacon, Pearl Onions
Autumn Root Vegetables, Garlic, Thyme
Red Jewell Sweet Potato Gratin, Candied Pecans
Black Trumpet Mushrooms, Braised Salsify, Chestnut Honey
Butternut Squash, Baby Leeks, Medjool Dates, Chestnuts
Cavatappi Pasta "Mac & Cheese," Québec Cheddar
Wild Field Mushrooms, Japanese Shishito Peppers
Potato Tarte Tatin