

The Gold Menu

For The Table

Hot Gougeres, Gruyere
Mini Kobe "Sliders", Brioche Buns, Sweet Pickles
Knishes, Caramelized Onions, Parmigiano & Yukon Potatoes

The Salad (Choice Of), (pre-select 2 items)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds
Blue Fin Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy
Roasted Baby Beets, French Feta, Toasted Pistachio, Citrus, Micro Basil, Mint

The Steak (Choice Of), (pre-select 3 items)

U.S.D.A. PRIME, Illinois Corn Fed

Petit Cut Filet Mignon 8 Oz
Dry Aged Petit Cut New York 10 Oz
Bone In New York Sirloin 20 Oz

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

"Kobe Style," Snake River Farms New York 8 Oz

U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

New York Sirloin 14 Oz

U.S.D.A. PRIME, Creekstone Farms, Arkansas City, Corn Fed, Aged 35 Days

Rib Eye Steak 12 Oz

From the Sea

Line Caught Striped Bass, Moroccan Charmoula
Big Eye Tuna Steak, Argentinean Chimichurri
French Sea Bass, Parsley-Sage "Gremolata"

The Sides (pre-select 3 items)

Roasted Brussels Sprouts, Bacon, Pearl Onions
French Fries with Herbs
Spinach with Fried Organic Egg
Wild Mushrooms & Japanese Shishito Peppers
Cauliflower, Golden Raisins, Almonds, Garam Masala
Butternut Squash, Celery Root, Chestnuts
Soft Polenta with Parmesan

The Sweet (Choice Of) (pre-select two items)

Baked Alaska, "50 Bean" Tahitian Vanilla Ice Cream, Caramel Sauce
Peanut & Chocolate layer Cake, Salted Caramel-Peanut Ice Cream
Warm Brioche Doughnuts, Autumn Fruit Compote, and Butterscotch Ice Cream
Fuji Apple-Toasted Almond Crumble, Huckleberry-Cassis Gelato
Banana Cream Pie, Banana Ice Cream, Valrhona Chocolate Pearls
Sticky Toffee-Medjool Date Pudding Cake, Tangerine Gelato

The Sauces

Béarnaise
House Made Steak Sauce
Armagnac, Green Peppercorn
Creamy Horseradish



TWO TIGANG BUCK