

The Platinum Menu

For The Table

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

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

Maryland Blue Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad
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

Bone In Rib Eye Steak 20 Oz
Petit Cut Filet Mignon 8 Oz
New York, Dry Aged 35 Days 14 Oz
Bone In New York Sirloin 20 Oz

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

Filet Mignon 6 Oz
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
Whole French Sea Bass, Parsley-Sage "Gremolata"
Pan Roasted Two Pound Maine Lobster, French Black Truffle Sabayon
Pan Roasted Dover Sole "À La Meunière", Preserved Lemon, Parsley

The Sides (pre-select 3 items)

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

The Sauces

Béarnaise
House Made Steak Sauce
Armagnac, Green Peppercorn
Creamy Horseradish

The Sweet (Choice of), (pre-select two items) Plus Double Size Dark Chocolate Soufflé For Each Table

Baked Alaska, Strawberries "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

*Additional hors D'ouvres can be added to this menu for an additional \$6 per person per item

*Choice of three salads for an additional \$8 per person.

*Cost for this menu is for food only; Tax and gratuity not included



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