

The Tasting Menu...

For The Table...

Hot Gougeres, Gruyere

Mini Kobe "Sliders", Brioche Buns, Sweet Pickles

Knishes, Caramelized Onion, Parmigiano & Yukon Potato

Tuna Tartare "Sandwiches," Wasabi, Togarashi "Toast"

Steak Tartare, Prime Sirloin, Grilled Bread

The Salad Duo...

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

&

Maryland Blue Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish

From The Sea...

Pan Roasted Maine Lobster, Black Truffle Sabayon

The Braise...

Kobe Beef Short Ribs "Indian Spiced", Curried Pumpkin Puree, Garam Masala

The Steaks...

Japanese Wagyu From Saga Prefecture 2 Oz

American "Kobe Style" From Snake River Farms 4 Oz

U.S.D.A. PRIME Dry Age From Nebraska 4 Oz

The Sides...

Brussels Sprouts, Smoked Bacon, Pearl Onions

French Fries with Herbs

Soft Polenta with Parmesan, French Black Truffles

Creamed Spinach with Fried Organic Egg

Wild Mushrooms & Japanese Shishito Peppers

The Sauces...

Béarnaise

House Made Steak Sauce

Argentinean Chimichurri

Armagnac, Green Peppercorn

The Sweet Bites...

Crème Brûlée "Baby Banana" Cream Pie, Roasted Banana Sorbet

Dark Chocolate Soufflé, Whipped Crème Fraîche, Gianduja Ice Cream

Fuji Apple-Toasted Almond Crumble, Huckleberry-Cassis Gelato

\$198 per person

*Course-By-Course Wine Pairing Also Available

*Cost For This Menu Is for Food Only; Tax and Gratuity not included

