To Begin

LOBSTER BISQUE
Lobster Brioche Crouton

DRY AGED RIBEYE CARPACCIO
Horseradish Dressed Chicories, Miso Aioli Smoked Shoyu

ACHI TUNA NIÇOISE TARTARE
Lemon-Nigella Seed Oil, Quail Egg Poached Fingerling Potato

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic White Anchovy

PERIGORD TRUFFLE POTATO PIEROGI
Arethusa Europa, Charred Onion Chive Crème Fraîche

COLOSSAL LUMP CRAB COCKTAIL
Avocado, Finger Lime, Old Bay Crackers Green Goddess Dressing

FOIE GRAS PATE
Port Wine Gelee, Caramelized Fig, Red Onion Filone Toast

TEMPURA PORK BELLY SALAD
Gochujang Roasted Carrots, Puffed Rice, Cashew Vinaigrette

RAW BAR ADDITIONS
Colossal Shrimp / 5 each Clams On The Half Shell / 2 each East Coast Oysters / 3 each

Entrée

ROASTED RACK OF LAMB
Smoked Celery Root, Pistachio Panisse Tokyo Turnips, Sauce Poivrade

CHILEAN SEA BASS
Fennel Pollen Braised Chickpeas, Tuscan Kale Parisian Vegetables, Harissa-Tomato Minestrone

USDA PRIME AGED NY STRIP STEAK
Black Truffle Potato Pave Charred Lemon-Glazed Broccolini

BAKED STUFFED LOBSTER
Lobster and Lump Crab Stuffing, Drawn Butter Shaved Fennel and Haricots Verts Salad Sour Cream and Chive Potato Puree

FILET MIGNON OSCAR
Barrel-cut Filet of Beef, Lump Crab White and Green Asparagus, Bearnaise

ROASTED DIVER SCALLOPS
Yuzu Black Garlic Risotto, Thai Herb Gremolata Hearts of Palm and Snow-pea Salad

SLOW-ROASTED PAINTED HILLS PRIME RIB
Crispy Rosemary Potatoes, Shiitake Mushrooms Pearl Onions, Horseradish Jus

Dessert

SALTED CARAMEL BAKED ALASKA
Chocolate Ganache

MAPLE-TAHINI CHOCOLATE TART
Sesame Sea Salt Crumble

MEYER LEMON MERINGUE CAKE
Raspberry Sauce

VANILLA BEAN CRÈME BRÛLÉE
Berries, Red Velvet Macaron

RUSSIAN HONEY CAKE
Dulce De Leche, Kumquat Marmalade

MIGNARDISE
Chocolate Truffles and Cookies