

A RARE EVENING, WELL DONE

FIRST COURSE

PLEASE MAKE ONE SELECTION

*** GULF RED SNAPPER CRUDO**

AJI LIMO TIGRE, AVOCADO, KUMQUAT, CORIANDER

SMOKED KUROBUTA PORK BELLY

BLOOMSBURRY FARM TURNIPS, SOY-QUAIL EGG, BACON DASHI

*HEITZ CELLAR SAUVIGNON BLANC
NAPA VALLEY, CALIFORNIA 2018*

*JJ PRUM 'GRAACHER HIMMERLREICH', SPÄTLESE, RIESLING
MOSEL, GERMANY 2018*

SECOND COURSE

HONEYNUT SQUASH GNUDI

SPRUCE TIP, BROWN BUTTER, BLACK WALNUT

*PRODUTTORI DEL BARBARESCO
BARBARESCO, PIEDMONT 2016*

THIRD COURSE

PLEASE MAKE ONE SELECTION

MONKFISH SALTIMBOCCA

FARRO RISOTTO, CHANTERELLE MUSHROOMS
TUSCAN KALE, CELERIAC, SPECK, MARSALA JUS

PETITE FILET MIGNON

CRISPY OXTAIL, BONE MARROW SABAYON
POTATO PURÉE, BROCCOLINI, ROSEMARY ASH

*DOMAINE DUJAC
MOREY-SAINT-DENIS, BURGUNDY 2017*

*OPUS ONE 'OVERTURE'
OAKVILLE, NAPA VALLEY, CALIFORNIA MV*

FOURTH COURSE

PLEASE MAKE ONE SELECTION

MELTING AWAY 2020

DARK CHOCOLATE CREAM
COCOA BROWNIE
CARAMELIZED CHOCOLATE SAUCE

2021 DREAMS

STRAWBERRY-VANILLA BEAN MOUSSE
CHAMPAGNE GELEÉ, CITRUS MERINGUE
LEMON BALM SORBET

RARE WINE COMPANY, NEW YORK MALMSEY MADEIRA, PORTUGAL

PATRICK BOTTEX 'LA CUEILLE', BUGEY-CERDON, FRANCE

LUXURY ENHANCEMENTS

PREMIER WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD

\$89 PER PERSON

BOURBON STEAK RESERVE CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS
SUSTAINABLY SOURCED BY REGIIS OVA

OSSETRA: \$195 ADDITIONAL / \$150 SUPPLEMENT
HYBRID KALUGA: \$135 ADDITIONAL / \$90 SUPPLEMENT
ROYAL: \$90 ADDITIONAL / \$60 SUPPLEMENT

MAINE LOBSTER POT PIE

COGNAC CREAM, WINTER ROOT VEGETABLES
\$89 ADDITIONAL / \$65 SUPPLEMENT

4OZ JAPANESE A5 WAGYU STRIPLOIN
\$150 SUPPLEMENT

ALBA WHITE TRUFFLES

MP