

A RARE EVENING, WELL DONE

FIRST COURSE

*CAVIAR WISHES

ALASKAN KING CRAB, CRÈME FRAÎCHE PANNA COTTA
BOTTARGA, CURED EGG YOLK, CHIVE BLOSSOMS

ROBERT MONCUIT, BLANC DE BLANCS, GRAND CRU, CHAMPAGNE, FRANCE NV

SECOND 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

THIRD COURSE

HONEYNUT SQUASH GNUDI

BURGUNDY BLACK TRUFFLES, SPRUCE TIP

BROWN BUTTER, BLACK WALNUT

PRODUTTORI DEL BARBARESCO
BARBARESCO, PIEDMONT 2016

FOURTH 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

FIFTH 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

GRAND WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD
\$98 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

40Z JAPANESE A5 WAGYU STRIPLOIN
\$150 SUPPLEMENT

ALBA WHITE TRUFFLES
MP