

N Y E

AMUSE

CRANBERRY, BRIE & ROSEMARY PASTRY CUP

APPETIZER

RICOTTA TART

BABY SPINACH, ROASTED TOMATO, BALSAMIC DRIZZLE

LOBSTER & SWEET CORN CHOWDER

PARMESAN GARLIC BISCUIT

PORK BELLY DEVILED EGG

CARAMELIZED BALSAMIC ONION JAM

TUNA POKE

JAPANESE SEASONED RICE, CUCUMBER SALAD

JUMBO SHRIMP

SMOKED CHEDDAR & ROASTED CORN GRITTS, CAJUN BUTTER

GREENS

SUNFLOWER SEEDS, SHARP CHEDDAR, DRIED CRANBERRIES, WHITE BALSAMIC VINAIGRETTE

HARVEST

ROMAINE, APPLES, CANDIED WALNUTS, BLUE CHEESE, POPPY SEED DRESSING

B L T

THICK SLICED CANDIED BACON, BABY ICEBERG, MARINATED TOMATOES, ROASTED GARLIC RANCH

ADDITIONAL (Salad / 5TH) COURSE add 7

ENTRÉE

LOBSTER & SHRIMP RISOTTO 70

GARLIC & HERB BAY SHRIMP & PEA RISOTTO, BUTTER POACHED LOBSTER TAIL, PEA TENDRILS

FILET MIGNON 8oz 72

MUSHROOM DUXELLE MASHED, ASPARAGUS, TRADITIONAL BÉARNAISE

BRAISED LAMB 68

LAMB SHANK, WHIPPED FETA MASHED POTATO, ROAST BABY CARROTS

NEW YORK STRIP PRIME 72 WAGYU 90

BOURSIN SCALLOPED POTATO, ROAST CARROTS, CRISPY ONIONS

CONFIT CHICKEN BREAST 58

SWEET POTATO GNOCCHI, WILD MUSHROOMS, COGNAC DEMI CREAM, PINK PEPPERCORN MICRO GREENS

CHATEAUBRIAND 150 (for two)

ROAST TENDERLOIN of BEEF, BOURSIN POTATO AU GRATIN, LOBSTER HOLLANDAISE, ASPARAGUS

DESSERT

FLOURLESS CHOCOLATE TORTE, RASPBERRY COULIS

SEA SALT & CHOCOLATE CHIP WAFFLE, VANILLA BEAN ICE CREAM, ENGLAISE

STRAWBERRY WHITE CHOCOLATE CHEESECAKE

SALTED CHOCOLATE BROWNIE, CARAMEL ICE CREAM

BEIGNET CROISSANTS, NUTELLA, POWDERED SUGAR