

N Y E

AMUSE-BOUCHE

TOMATO, BASIL PESTO, FRESH MOZZARELLA BRUSCHETTA

APPETIZER

NZ LAMB LOLLIPOPS

WHIPPED CRANBERRY SPICED GOAT CHEESE, CHIMICHURRI OIL

TUNA POKE BOWL

JAPANESE SEASONED RICE, CUCUMBER SALAD

CHICKEN SATAY

PEANUT SAUCE, SESAME SEED

PEPPER CRUSTED CANDIED PORK BELLY

BOURBON PEACH CHUTNEY

OYSTERS HALF SHELL

CHAMPAGNE MIGNONETTE

SALAD

ROASTED PEAR

BABY ARUGULA, GORGANZOLA, CANDIED WALNUTS, CITRUS VINAIGRETTE, BALSAMIC GLAZE

BABY WEDGE

BACON, TOMATO, SCALLION, AGED CHEDDAR, CREAMY ROASTED GARLIC DRESSING

TRADITIONAL CAESAR

FOCACCIA CROUTONS, SHAVED PARMESAN, HOUSE DRESSING

ENTREE

FILET MIGNON 78

6oz BEEF TENDERLOIN, BOURSIN FINGERLINGS, ASPARAGUS

DUCK CONFIT RAVIOLI 75

MIXED WILD MUSHROOMS, COGNAC DEMI CREAM, PEA TENDRILS, SHAVED MANCHEGO

PAN SEARED SCALLOPS 82

SWEET POTOATO GNOCCHI, LARDONS, WINTER CORN CREAM

WAGYU CHATEAUBRIAND 220 For Two

WAGYU ROAST TENDERLOIN, LUMP CRAB CAKES, ASPARAGUS, LOBSTER OLD BAY HOLLANDAISE

12oz WAGYU or PRIME NY STRIP Wagyu 95 Prime 78

TRUFFLED PARMESAN POTATO GALLETTE, ROASTED CARROTS

LOBSTER & SHRIMP RISOTTO 90

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

DESSERT

FLOURLESS CHOCOLATE TORTE

RASPBERRY PUREE

CRÈME BRULÉ

ALMOND TUILE

CRANBERRY WHITE CHOCOLATE CHEESECAKE

FRESH LEMON CURD TARTLET

FRESH BLUEBERRIES

CROISSANT BEIGNETS

NUTTELLA, POWDERED SUGAR