



## SUPPER CLUB

### OPENING ACT

#### ROLLING IN DOUGH

*herbed focaccia, roth buttermilk crackers, warm pretzel,  
le beurre bordier butter, wagyu fat capped radishes*

#### CAVIAR BUMP +35

*- Jansz Brut Rosé -*

### PERFECT TRIO

#### TOAD IN THE HOLE

*quail egg, brioche, spec*

#### A5 NIGIRI

*sushi zu, wasabi root,  
smoked shoyu tare*

#### GLAZED OYSTER

*shigoku, caviar, verjus*

### GREENS\$

#### CASH CAESAR

*grilled baby romaine, caesar dressing, pecorino, garlic frico, boquerones*

*- Simonnet Febvre Chablis -*

### TABLESIDE ENCORE

*select one*

#### AGNOLOTTI

*morels, ricotta, mascarpone,  
uni cream sauce*

#### RISOTTO

*bone marrow, mascarpone,  
acquerello rice*

#### TRUFFLE SERVICE +45

*- Moccagatta Nebbiolo -*

### INTERLUDE

#### VERA CRUZ

*geoduck clam, gordal olive, heirloom tomato*

### MAIN ATTRACTION

*select one*

#### BRANZINO

*sauce américaine,  
saffron potato,  
citrus lace*

#### DRY AGED

#### DUCK

*castelvetrano olive,  
navel orange, gastrique*

#### SHORT RIB

#### ON THE BONE

*glazed, apple,  
pastoral greens*

#### CHEF CURATED BEEF +MKT

*weekly selection and preparation*

*- Château Beaucastel CDP -*

### FINALE

*select one*

#### ARBEQUINA ICE CREAM

*olive oil, chocolate pop rocks*

#### BLACK FOREST TORTE

*bourbon cherries, dark chocolate,  
vanilla ice cream*

*- Château Coutet Sauternes -*

#### Wine Pairing +100

EXECUTIVE CHEF ANTHONY DIRIENZO

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*