



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

..... **GREEN\$**

CASH CAESAR

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

- Simonnet Febvre Chablis -

..... **TABLESIDE ENCORE**

select one

CARAMELLE :
*kabocha squash, goat cheese,
fennel pollen, lardo*

RISOTTO :
*bone marrow, mascarpone,
acquerello rice*

TRUFFLE SERVICE +45

- Moccagatta Nebbiolo -

..... **INTERLUDE**

VERA CRUZ

cockles, 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'S SELECT CUT +MKT

pommes pont neuf, shishito, japanese whiskey

- 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.