



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

- Lucien Albrecht, Brut Rosé, Crémant d'Alsace -

PERFECT TRIO

BRANDADE

tempura, saffron aioli,
caviar

WAGYU

MB9+, garlic shoyu tare

CRISPY PRAWN

kataifi, basil,
spiced tomato jam

GREENS

THE WEDGE

iceberg, smoked blue cheese, everything crunch, pickled onion

- Granbazán, Etiqueta Verde, Rias Baixas -

TABLESIDE ENCORE

select one

AGNOLOTTI

kabocha squash, goat cheese,
fennel pollen, lardo

RISOTTO

bone marrow, mascarpone,
acquerello rice

TRUFFLE SERVICE +45

- Moccagatta, Barbaresco -

MAIN ATTRACTION

select one

BRANZINO

sauce américaine,
saffron potato,
citrus lace

DRY-AGED DUCK

tandoori spice,
mango brûlée, jus

PRIME SHORT RIB

glazed, pastoral greens,
grits

CHEF'S SELECT CUT +MKT

pommes pont neuf, shishito, japanese whiskey

- Régis Bouvier, Les Longeroies, Marsannay -

FINALE

select one

ARBEQUINA ICE CREAM

olive oil, chocolate pop rocks

BLACK FOREST TORTE

bourbon cherries, dark chocolate,
vanilla ice cream

- Moscato d'Asti, Elio Perrone, Sourgal, Italy -

Wine Pairing +100

EXECUTIVE CHEF ANTHONY DIRIENZO

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