



## 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 Rose, Tasmania, Australia NV -*

### PERFECT TRIO

#### AHI TUNA

*shokupan, scallion,  
caviar*

#### WAGYU

*feuille de brik, caper,  
mustard*

#### 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*

#### RICOTTA GNOCCHI

*ramps, morels,  
leek cream*

#### RISOTTO

*bone marrow, mascarpone,  
acquerello rice*

#### TRUFFLE SERVICE +45

*- Domaine Thibault Liger-Belair, Côte de Nuit Village, Au Leurey 2019 -*

### MAIN ATTRACTION

*select one*

#### BRANZINO

*sauce américaine,  
saffron potato,  
citrus lace*

#### DRY-AGED DUCK

*tandoori spice,  
mango brûlée, jus*

#### PRIME FILET

*black trumpets,  
cognac, watercress*

#### THE GREATEST HIT +MKT

*prime NY strip, Maine lobster, black truffle jus*

*- Henschke, Henry's Seven, Barossa Valley, Australia 2020 (Blend) -*

*- Clarendelle Blanc, Pessac Leognan, Bordeaux 2018 (Blend) -*

### FINALE

*select one*

#### ARBEQUINA ICE CREAM

*olive oil, chocolate pop rocks*

#### STRAWBERRY ROSÉ GÂTEAU

*almond biscuit, rosé crémeux,  
strawberry sorbet*

*- 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.*