



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

- Brut Rose, Jansz, Tasmania, Australia NV -

PERFECT TRIO

LOBSTER

*yuzu, crispy rice,
caviar*

DRY AGED NY STRIP

*beech mushroom,
black pepper, mushroom soy*

TOMATO

*dijon, caper,
chive*

GREEN\$

LITTLE GEMS

avocado, green goddess, midnight moon, smoked trout roe

- Godello, Alvaredos-Hobbs, Galicia, Spain 2022 -

TABLESIDE ENCORE

select one

RICOTTA GNOCCHI

*maitake, leeks,
soubise*

RISOTTO

*black truffle, mascarpone,
acquerello rice*

TRUFFLE SERVICE +45

- Nerello Mascalese, Tenuta Tascante, Ghiaia Nera, Sicily, Italy 2020 -

MAIN ATTRACTION

select one

BRANZINO

*sauce américaine,
saffron potato,
citrus lace*

DRY-AGED DUCK

*orange gastrique,
turnip, mustard
greens*

PRIME FILET

*bone marrow,
bordelaise,
watercress*

THE GREATEST HIT +MKT

prime NY strip, Maine lobster, black truffle jus

- Pinot Noir, Domaine Thibault Liger-Belair, Côte De Nuit Village, Burgundy, France 2019 -

- Blend, Clarendelle Blanc, Pessac Leognan, Bordeaux 2018 -

FINALE

select one

ARBEQUINA ICE CREAM

olive oil, chocolate pop rocks

PEACH ALMOND TORTE

*crème fraiche mousse,
dulcey glaze*

- Chateau d'Orignac, Pineau des Charentes, Bordeaux, France NV -

Wine Pairing +100