

M E N U



\$160 Prix Fixe Menu / + \$80 Wine Pairing

A M U S E

GOLDEN OSETRA CAVIAR "CHIPS AND DIP"

GULF CRAB ARANCINI WITH SAFFRON AIOLI

'Joseph Perrier Cuvee Royale Champagne'

S T A R T E R

BUTTER POACHED MAINE LOBSTER AND TOASTED HAZELNUT/RICOTTA RAVIOLI
Roasted Sunchoke Puree, Orange/Parmesan Sauce, Fennel/Celery Salad

'Feudi Di San Gregorio Greco Di Tufo, Campania, Italy'

M A I N

PRIME BEEF "WELLINGTON" WITH FOIE GRAS PÂTÉ
Wild Mushroom Duxelles, Creamed Spinach, Périgord Black Truffle Sauce

'Avignonesi Vino Nobile Di Montepulciano, Tuscany, Italy'

D E S S E R T

CHOCOLATE OBLIVION MOUSSE CAKE
English Toffee

PASSION CRÈME TART
Toasted Meringue

'Royal Tokaji, Tokaji Aszu, 5 Puttonyos, Hungary'