CHEF TASTING MENU II

ALL COURSES SERVED FAMILY STYLE

$355PP++

APPETIZERS

SEAFOOD TOWERS CONSISTING OF
JUMBO STONE CRAB CLAWS (1 PER PERSON) OR ALASKAN KING CRAB
U6 - JUMBO SHRIMP COCKTAIL (1 PER PERSON)
CHEF'S SELECTION OF EAST & WEST COAST OYSTERS (2 PER PERSON)
IMPERIAL SUSHI ROLL
WAGYU BEEF DUMPLINGS

SALAD

CHOICE OF GRILLED KALE SALAD OR ORGANIC MIXED GREENS

ENTRÉES

STEAK BOARDS
WAGYU A5 FILET MIGNON - WESTHOLME WAGYU MS-9
WAGYU BEEF TOMAHAWK RIBEYE MS-8
PRIME AGED NEW YORK
JAPANESE A5 FILET
WAGYU BBQ SHORT RIB
6OZ BUTTER ROASTED LOBSTER TAIL (1 PER PERSON)
VEGETARIAN OPTION

SIDES

GRATINÉE OF MAC AND CHEESE
CRISPY BRUSSELS SPROUTS
SCALLOPED POTATOES WITH GOAT CHEESE
CAST IRON EXOTIC MUSHROOMS
TRUFFLE CREAM CORN

SAUCES

ATOMIC HORSERADISH
TRUFFLE BUTTER
PEPPERCORN COGNAC
HOUSEMADE MM A-100

DESSERT

MM DESSERT SAMPLER

