

## Starters

Prime Sirloin "Steak Tartare," Herb Aioli, Mustard

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

White Asparagus Soup, Maine Lobster, Kristal Caviar, Chives

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Hokkaido Scallop "Carpaccio," Shaved Myoga, Wasabi-Kosho Ponzu

Maple Glazed Pork Belly, Fuji Apple-Yali Pear Salad, Sesame-Orange Dressing

Warm Asparagus, Poached Egg, Mushroom Marmalade, Warm Bacon Vinaigrette

Prawn "Cocktail," Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi

Warm Veal Tongue, Marinated Artichokes, Cranberry Beans, "Salsa Verde"

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment

## Salads

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Marinated Cherry Tomatoes, Champagne-Herb Vinaigrette

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước mắm Vinaigrette, Holy Basil

## Roasted

Sauteed Dover Sole "Meuniere," Preserved Lemon, Parsley

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg / 1.5kg

Baby Chicken Cooked On Rotisserie, Morel Mushrooms, Natural Jus

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Colorado Lamb Chops, Cucumber - Mint Raita

## Grilled Over Hard Wood & Charcoal...

### USDA Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g

New York Sirloin 340g

Rib Eye Steak 395g

### Australian Angus Grain Fed, Aged 35 Days

Porterhouse (For Two) 990g

Bone In Filet Mignon 380g

### American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g

New York Sirloin 230g

Eye of Rib Steak 280g

### Japanese Wagyu

Miyazaki Prefecture, Kyushu Filet Mignon 170g

Saga Prefecture, New York Sirloin 170g

Saga Prefecture, Rib Eye Steak 230g

### Tasting of New York Sirloin

USDA Prime Illinois Corn Fed 120g

American Wagyu, Snake River Farms 120g

Saga Prefecture, New York Sirloin 90g

## From the Market

Tempura Onion Rings

Yukon Gold Potato Purée

Crispy French Fries, Old Bay Aioli

Creamed Spinach with Fried Organic Egg

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Sautéed Broccolini, Sun Dried Tomatoes, Garlic, Chili

Cavatappi Pasta "Mac & Cheese", White Cheddar

Wild Field Mushrooms, Shishito Peppers

## Add To The Cuts

Foie Gras

Fried Organic Egg

Point Reyes Blue Cheese

Caramelized Shallots, Pearl & Cipollini Onions

Roasted Bone Marrow, Parsley

Half 400g Maine Lobster

## Sauces

House Made Steak Sauce    Yuzu Kosho Butter

Creamy Horseradish        Red Wine Bordelaise

Armagnac & Peppercorn    Argentinean Chimichurri

Bearnaise

*Joshua Brown, Executive Chef*

*Brandon Galitz, Chef de Cuisine*

*Paul Joseph, General Manager*