

# Holiday SPECIALS

Chef Culinary Partner | Laurent Tourondel

Chef | Sandy Rodriguez

## Drinks

FESTIVE OLD FASHIONED | 19

*brugal 1888 aged rum, chai tea syrup, angostura bitters*



## Starters

SMOKED SALMON & OSETRA CAVIAR LATKES | 22

*leeks potatoes galette, creme fraiche*

TUNA TORO CRUDO TATAKI "ESCALIVADA" | 34

*shiitake mushrooms, pickled thumbelina carrots,  
key lime ponzu*

LEMON POACHED MAINE LOBSTER SALAD | 48

*snow peas & avocado, asparagus,  
nori salted chips, truffled vinaigrette*



## Main

SOBA NOODLE, PEEKYTOE CRAB MEAT,  
SEA URCHIN & CAVIAR | 51

*soy emulsion*

DOVER SOLE MEUNIÈRE | 89

*capers, lemon juice, crouton, parsley, sautéed spinach*

8 OZ NY WAGYU STEAK | 119

*king oyster mushrooms, cipollini onion,  
horseradish mashed potato, beurre rouge*



## Dessert

COFFEE-COINTREAU CRÈME BRULÉE | 14

*warm cardamom madeleine*

MARSHMALLOW BAKED ALASKA | 19

*chocolate & vanilla ice cream, flambé with bourbon*



\* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.