



**JANUARY 20TH - 27TH, 2019**  
**\$40 PER GUEST**

**FIRST COURSE**  
*CHOICE OF*

**PARMESAN CALAMARI & SHRIMP**  
served with marinara & chipotle aioli

**SEAFOOD NAPOLEON**  
lump crab meat, salmon, avocado, & wasabi oil

**YELLOWTAIL CARPACCIO**  
with rayu, citrus slices, jalepeño, & mirco cilantro

**OSETRA SALAD**  
organic butter lettuce, citrus segments, goat cheese, walnuts, & tomatoes, served with blood orange vinaigrette

**LOBSTER BISQUE**  
housemade with tobiko caviar & crème fraîche

**SECOND COURSE**  
*CHOICE OF*

**LOBSTER RAVIOLI**  
homemade maine lobster ravioli  
with creamy vodka sauce & touch of pesto

**NORTHERN ATLANTIC SALMON**  
grilled with garlic spinach,  
charred tomatoes, & sweet radish

**SWORDFISH**  
with spinach, shrimp, crab meat, fresh herbs, served with  
potato & leeks cake, salted carrots, & citrus emulsion

**CIOPPINO**  
chef 's daily cut fish & housemade tomato broth

**ROSEMARY CHICKEN**  
double-breasted airline chicken, rosemary mustard  
lemon sauce, spinach, & mashed potatoes

**PRIME NEW YORK STRIP (16OZ.)**

**MENU ENHANCEMENT**

- OSCAR STYLE +15
- TRUFFLE BORDELAISE SAUCE +3
- BLACK TRUFFLE SAVINGS +15
- LOBSTER TAIL +\$28

**ACCOMPANIMENTS**

- TRUFFLE FRENCH FRIES +14
- WILD MUSHROOM, TRUFFLE OIL +13
- SAUTÉED SPINACH +12
- BRUSSELS SPROUTS, FIGS & BACON +14

**THIRD COURSE**  
*CHOICE OF*

LIMONCELLO CAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU