

FIRST COURSE

Oysters and Caviar

Kusshi Oysters, Horseradish Cream,
Kaspia Siberian Reserve Caviar

SECOND COURSE

Choice of One

Sushi Taco!

Tuna O-Toro, Ginger Rice, Yuzu Kosho

Filet Katsu Sando

House made Milk Bread, Truffle Aioli, Port Wine Onions,
French Onion Dip, Smoked Trout Roe

THIRD COURSE

Roasted Chestnut Agnolotti

Miso Beurre Blanc, Sage Brown Butter, Pickled Mushrooms

FOURTH COURSE

Choice of One

Firecracker Lobster

Coconut Rice, Red Shiso, Pickled Watermelon Radish

Wagyu New York Strip

Potato Pave, Vodka Crème Fraiche, Smoked Trout Roe,
Sauce au Poivre

FIFTH COURSE

For the Table to Share

Eight Layer “Matilda” Chocolate Cake

Dark Chocolate Ganache, Gold Chocolate Crème Anglaise