



\$68/PERSON
3-COURSE

FIRST COURSE

-CHOICE OF-

CAESAR SALAD

PARMESAN, CROUTONS, CLASSIC DRESSING
Stocco Pinot Grigio, Colli Orientali del Friuli 2018

COCONUT SHRIMP

CRISPY FRIED, KAFFIR LIME SALT
Stocco Pinot Grigio, Colli Orientali del Friuli 2018

SPICY TUNA CUT ROLL

GINGER, SCALLION, TOBIKO
Dr. Loosen "Wehlener Sonnenuhr" Riesling Kabinett, Mosel 2018

WAGYU HAND ROLL

WAGYU PRIME RIB, CAVIAR, GOLD
(+\$18 SUPPLEMENT)
Chateau d'Esclans "Whispering Angel" Rose, Cotes de Provence 2018

MAIN COURSE

-CHOICE OF-

KING SALMON

SUPER GREEN SAUCE, SORREL
J. Drouhin, Cote de Beaune, Burgundy 2013

FILET MIGNON

SCHUYLER FARMS PRIME, TRUFFLE SAUCE
Guado al Tasso "Il Bruciato" Bolgheri 2018

EGGPLANT CAPONATA

CANDIED PEANUTS, CAPERS, MINT
Giacosa Fratelli Nebbiolo d'Alba, Piedmont 2017

LOBSTER THERMIDOR

COGNAC CREAM, BUTTERED LEEKS, TOMATO
(+\$45 SUPPLEMENT)
Talbott "Sleepy Hollow" Chardonnay, Santa Lucia Highlands 2014

DESSERT

-CHOICE OF-

SOFT SERVE SUNDAE

-OR-

BLACK FOREST CAKE

Dow's LBV Port, NV

SOMMELEUR'S WINE PAIRING

(+\$38 SUPPLEMENT)

AVAILABLE 5 P.M. – 6 P.M. DAILY