



\$75/ 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  
(+\$15 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  
(+\$40 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

(+\$39 SUPPLEMENT)

AVAILABLE 5 P.M. – 6 P.M. DAILY