

First Course

Raw / Chilled*

Daily Oysters

Gold Creek (WA)

Olde Salt (VA)

Rappahannock (VA)

Littleneck Clams

Lobster Salad *Ginger Lime Vinaigrette*

Shellfish Sampler / 2 pp

Shrimp Cocktail *Traditional*

Sautéed / Grilled*

Diver Sea Scallops *Shaved Fennel,*

Lemon

Pacific Blue Prawns *Cocktail Sauce*

Cured / Tartare*

Charcuterie Selection *Spicy Mostarda*

Hand-cut Wagyu Tartare *Crostini*

Prosciutto San Daniele *Seckel Pear*

Soup

Maine Lobster Bisque *Tarragon*

Salad*

Caesar Salad *Pickled Anchovy*

Italian Buffalo Mozzarella *Hazelnuts*

Market Spinach *Asian pear, Port Wine*

Organic Lettuces *Lemon Vinaigrette*

Persian Cucumber *Watercress, Ginger*

Roasted Baby Beets *Pickled Egg*

Roasted Red Peppers *Garlic Chips,*

Basil

Spring Vegetable *Green Garlic, Lemon*

Warm Frisée *Farm egg, Smoked Bacon*

Wild Arugula *Shaved Pecorino, Pine Nuts*

Second Course

Braised

24 hour Shortrib *Cipollini Onion*

Grilled*

18 oz. Ribeye *Black Angus, Bone In*

16 oz. New York Strip *Dry Age, Bone In*

12 oz. Hangar Steak *Brandt Beef*

8 oz. Flat Iron *Prime*

Roasted*

32 oz. Porterhouse *Dry Age, 2/pp*

22 oz. T Bone *Black Angus*

10 oz. Filet Mignon *Black Angus*

Colorado Rack of Lamb *Lamb Jus*

Free Range Chicken *Fresh Herb Jus*

Kurobuta Pork Chop *Stuffed Apple*

Seafood*

2 ½ lb. Maine Lobster *Tarragon Butter*

Diver Sea Scallops *Shaved Fennel*

Salmon *Yellow foot, Spring Onions*

6 oz. Surf & Turf *Filet*

Choice of Lobster, Shrimp, or Scallops

Domestic Wagyu*

14 oz. New York Strip

14 oz. Ribeye

12 oz. Skirt Steak

10 oz. Filet Mignon

8 oz. Flat Iron

Australian A5 Wagyu*

8 oz. New York Strip

8 oz. Filet Mignon

8 oz. Skirt Steak

Side Dishes

Vegetables

Asparagus *Lemon Zest*

Baby Artichokes *Barigoule*

Baby Carrots *Local Desert Honey*

Baby Spinach *Garlic Oil*

Crispy Sunchokes, *Thyme*

Green Beans *Almonds, Butter*

Maui Onion *Minus 8 Vinegar*

Roast Baby Turnips *Thyme*

Spring Onion *Brown Butter, Thyme*

Sugar Snap Peas *Romesco, Shallots*

Mushrooms

Mushroom Assortment

Baby Shiitake

French Horn

Hen of the Woods

White Beech

Potato / Grains

Fingerling Potatoes *Rosemary*

French Fries *Smoked Paprika*

Potato Gratin *Roasted Garlic Cream*

Potato Purée *Yukon Gold, Chive*

Risotto *Prosciutto San Daniele, English Peas*

Chef's Beef Selection*

*Three Course Menus
parties of two or more*

angus beef

119. per person

35. suggested wine pairing

domestic wagyu

140. per person

45. suggested wine pairing

domestic wagyu surf & turf

160. per person

60. suggested wine pairing

australian A5 wagyu

275. per person

100. sommelier selection

australian A5 wagyu

surf & turf

295. per person

100. sommelier selection

craftsteak

chef / owner: Tom Colicchio

Executive chef: Robert Kirchhoff

18% service charge added for parties of six or more