

### Amuse Bouche

#### PETITE GERMAN POTATO PANCAKE\*

dill cucumber slaw, smoked salmon,  
siberian sturgeon caviar

### First Course

☞ please select one of the following ☞

#### CALEDONIAN SHRIMP COCKTAIL

cocktail sauce, fresh lemon

#### TRUFFLED MILLE FANTI

golden puff pastry

### Second Course

☞ please select one of the following ☞

#### BLACKENED AHI CARPACCIO\*

lemon lilikoi dressing, mango aioli, arugula

#### CHICKEN CAESAR SALAD\*

hirabara farm's baby romaine, caesar dressing,  
heart of palm, parmesan cheese, crouton

### Main Course

☞ please select one of the following ☞

#### FILET ROSINI A L'ANANAS\*

truffle maderia sauce, seared hudson valley foie gras,  
grilled pineapple, porcini mushroom risotto, broccolini

#### MAINE LOBSTER "ROCKEFELLER"

mushroom, jicama, sautéed spinach, bacon bits,  
sauce mornay, saffron pilaf rice

### Dessert Course

☞ please select one of the following ☞

#### CHAMPAGNE GELEE

crème anglaise, raspberries, toasted almonds, fresh mint

#### PETIT GÂTEAU

tahitian vanilla gelato

195 per person

excluding tax & gratuity  
this menu may not be split

### Before Dinner Starts...

#### MALOSSOL STURGEON CAVIAR\*

small & delicate roe, grey to dark grey color, clean & full body flavored  
blini, egg white, egg yolk, crème fraiche, red onion

1 ounce \$225 (serves 1-2)  
4 ounces \$650 (serves 4-6)

#### FRESH ICED OYSTERS\*

half a dozen oysters shucked upon order;  
lemon, cocktail sauce, mint mignonette

\$32

Please be aware that our restaurant will close promptly at 11:30 PM  
We appreciate your understanding and cooperation

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
allergy warning: menu items may contain or come into contact with milk, eggs, fish, crustacean shellfish, tree nuts, wheat,  
peanuts, soybeans, and sesame. please inform your server of any allergies before ordering