

2025 Happy New Year!

FOUR-COURSE PRIX FIXE \$125 PER PERSON

STARTERS

the black orchid
seared rare sashimi-grade
ahi tuna, black orchid
mustard sauce

prawn cocktail
cocktail sauce, fresh lemon

domestic caviar +\$100 per ounce

beef carpaccio
tenderloin, capers, dijon
mustard, horseradish cream,
asiago, watercress + baby
arugula salad, dijon vinaigrette

wild mexican abalone +25
butter, preserved lemon,
maitake mushrooms

salmon gravlax
House-cured, potato chips,
crème fraîche, white
sturgeon caviar, capers

**pacific oysters on the
half shell (6)** +12
mignonette

SOUP + SALADS

lobster bisque
sherry, crème fraîche

butternut squash soup
sage brown butter, toasted pepitas

limousine salad
butter leaf, roquefort bleu
cheese, spiced cashews, crispy
shallots, garlic croutons,
roquefort vinaigrette

waldorf salad
organic mixed greens, apple +
champagne vinegar dressing,
spiced candied walnuts, feta,
shaved gala apple, pickled grapes

beet salad
roasted beets, arugula,
watercress, maple dijon
vinaigrette, roasted pecans

burrata salad
masala and honey-dressed
persimmons, arugula, candied
spiced filberts, crisp prosciutto,
citrus vinaigrette

caesar salad
organic romaine, anchovy
caesar dressing, parmesan
cheese croutons, white anchovy

SEAFOOD + VEGETARIAN

day boat scallops
pan-seared, idaho® potato
cakes, shiitake mushrooms,
beurre blanc

australian lobster tail +40
broiled, asparagus,
hollandaise, pommes frites

seasonal fresh catch
Your server will describe the
chef's seasonal creations

black cod
Sake-marinated, coconut-lime
rice cake, shiitake mushrooms,
Thai-chili orange miso, pickled
red onions

cauliflower steak
marinated and roasted,
broccolini, red pepper coulis,
citrus-dressed arugula

shrimp scampi italiano
diced fresh tomatoes, garlic,
white wine, butter, basil, red chili
flakes, lemon, angel hair pasta

STEAKS

mashed potatoes, broccolini, red pepper coulis

filet mignon 10 oz

ribeye, USDA prime 16 oz

new york strip, USDA prime 14 oz

cowboy cut 24 oz

delmonico, USDA prime 14 oz +25

dry aged kansas city strip 15 oz +35

WAGYU

american wagyu filet 8 oz +45

american wagyu bullseye ribeye 10 oz +60

japanese A5 wagyu filet
5 oz +80 | 10 oz +150

wagyu trio +175

OVER THE TOP

oscar style – alaskan king crab meat, sauce béarnaise, asparagus +35

a'la rossini – hudson valley foie gras, wild mushrooms, port reduction +38

le bleu - topped with genuine roquefort cheese +12

á moelle - bone marrow flan, wild mushrooms, marrow demi-glace +15

surf + turf - with australian lobster tail +80

DESSERT

fromage blanc cheesecake
goat cheese, vanilla, graham cracker
crust, wild honey

butterscotch crème brûlée
classic burnt cream, caramelized sugar

the chocolate bomb
bittersweet chocolate mousse, white
chocolate brownie, grand marnier,
dark chocolate shell, hazelnuts

mixed fruit cobbler
lavender crust, vanilla ice cream

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SPARKLING WINES

montefresco, prosecco, veneto, it	13 48
schramsberg, mirabelle, brut rosé, ca	17 68
augustin, terre, brut, champagne, fr	29 118
bollinger, 2014 la grande année, champagne, fr	345
laurent-perrier, grand siècle itération #25, champagne, fr	500

WHITE

albariño	
marimar estate, russian river valley sonoma, ca '23	15
chardonnay	
patz & hall, sonoma coast, ca '20	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '23	14
riesling	
dr. loosen, berkasteler lay, mosel, ge '22	16
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '23	23
hedges, cms, columbia valley, wa '22	14
rosé	
pascal jolivet, sancerre, fr '23	16

RED

cabernet sauvignon	
davies vineyards, napa valley, ca '21	37
telaya, quintessence vineyard, red mountain, wa '22	17
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	19
merlot	
pepper bridge, estate, walla walla valley, wa '22	29
pinot noir	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	24
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
proprietary blend	
château de cranne, bordeaux, fr '19	15
syrah	
j.l. chave sélection, silène, crozes-hermitage, fr '22	23
sangiovese	
montesecondo, chianti classico, it '21	16
tempranillo	
marqués de riscal, reserva, rioja, sp '19	14



CORAVIN POURS

Hand-picked, premium by-the-glass wines from our cellar. Menu provided upon request.

Please inform your server of any allergies and or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.

We are a non-smoking restaurant. A non-obligatory 20% gratuity will be added for parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Consult with a physician for more information.