

MIDNIGHT IN MANHATTAN

Three Course Prix Fixe | Champagne Toast

\$200++ Per Person



AMUSE

KUSHI OYSTER ESCABECHE
prosecco, preserved lemon, fresno chile

FIRST COURSE

choice of one

BEEF CARPACCIO
marinated mushroom, shaved parmigiano,
crispy sunchoke

LOBSTER 'CATALANA'
oven dried tomato, basil, egg mismosa, meyer lemon vinaigrette
supplement caviar \$15

WINTER VEGETABLE FAROTTO
parmigiano reggiano, shallot-garlic crumble

SECOND COURSE

choice of one

GNUDI
forest mushroom, parmigiano frico,
brown butter, burgundy truffle

SPICED SCALLOPS
sunchoke, maitake mushroom, bonito flake

HERB ROASTED PRIME RIB
smoked pommes anna, brussels sprouts,
sauce perigueux

DESSERT

choice of one

'MIDNIGHT'
champagne compressed berries, almond cake,
lemon cremeux & charcoal tart

TARTE TATIN
beet and apple tarte tatin, bourbon
caramel, puff pastry

++ plus taxes and gratuities