

# 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*