

May 24, 2008

**Salads and Starters...**

Kobe Steak Sashimi, Spicy Radishes \$22  
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$22  
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$17  
Austrian White Asparagus Salad, Upland Cress, Sauce Grebiche \$24  
Roasted Baby Beets, French Feta, Pistachio, Citrus, Micro Basil, Mint \$16  
Warm Veal Tongue, Marinated Artichokes, Cannellini Beans, "Salsa Verde" \$16  
Tempura Chesapeake Bay Soft Shell Crab, Peperonata, Lemon Chutney, Harissa Aioli \$26  
Maple Glazed Pork Belly, Asian Spices, Watercress, Sesame-Orange Dressing, Rhubarb Compote \$16  
Fava Bean & Baby Artichoke Salad, Pecorino, Marjoram, Parsley, Tuscan Olive Oil \$21  
Crisp Squash Flowers Stuffed With "Green Hill", Marinated Cherry Tomatoes, Basil Pesto Aioli \$15  
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$18  
Maryland Blue Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$26  
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$17  
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$24  
Warm Organic Asparagus, Poached Egg, Warm Bacon Vinaigrette \$17

**Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...**

**U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days**

Porterhouse 34 Oz (For Two) Per Person \$52  
Bone In New York Sirloin 20 Oz \$56  
Bone In Filet Mignon 16 Oz \$56  
Bone In Rib Eye Steak 20 Oz \$58  
Petit Cut Filet Mignon 8 Oz \$50

**U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days**

Rib Eye Steak 16 Oz \$62  
New York Sirloin 14 Oz \$59  
Petit Cut New York 10 Oz \$48

**American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho**

Rib Eye Steak 10 Oz \$85 (\$20 each additional 2 ounces)  
New York Sirloin 8 Oz \$75(\$20 each additional 2 ounces)  
Filet Mignon 6 Oz \$70

**A Tasting of New York Sirloin \$130**

Japanese Wagyu From Kagoshima Prefecture 2 Oz  
American "Kobe Style" From Snake River Farms 4 Oz  
U.S.D.A. PRIME Dry Age From Nebraska 4 Oz

**True Japanese 100% Wagyu Beef From Kagoshima Prefecture, Kyushu, Japan**

New York Sirloin \$120 6 Oz (\$40 each additional 2 ounces)  
Rib Eye Steak \$160 8 Oz (\$40 each additional 2 ounces)

Double Thick Kurobuta Pork Chop, Fuji Apple-Golden Raisin "Moustarda Di Frutta" \$38  
Organic Poussin Cooked On The Rotisserie, Black Truffle Natural Jus \$31  
Rotisserie Duckling With Lavender & Thyme Honey Gastrique \$36  
Colorado Lamb Chops, Cucumber-Mint Raita \$48  
Sashimi Quality Big Eye Tuna Steak \$39

**Slow Simmered and Pan Roasted...**

Kobe Beef Short Ribs "Indian Spiced", Sweet Pea Puree, Garam Masala, Slowly Cooked For Eight Hours \$39  
Pan Roasted Maine Lobster, Truffle Sabayon 2lb \$75/ 3lb \$110  
Whole Roasted Loup de Mer, Artichoke-Green Olive Vinaigrette \$36

**The Thing We Do For Two...**

Wild French Whole Turbot, "French Riviera" Style, Fennel, Black Olives, Confit Tomatoes, Per Person \$46

## **The Sauces \$2**

Whole Grain Mustard  
House Made Steak Sauce  
Wasabi-Yuzu Kosho Butter  
Argentinean Chimichurri  
Shallot-Red Wine Bordelaise  
Creamy Horseradish  
Armagnac & Green Peppercorn  
Béarnaise

## **Add to the Cuts**

Wild Field Mushrooms \$9  
Caramelized Onions \$8  
Point Reyes Blue Cheese \$9  
Fried Organic Egg \$6  
Bone Marrow \$9

## **On the Side \$12**

French Fries with Herbs  
Yukon Gold Potato Puree  
Tempura Onion Rings  
Soft Polenta with Parmesan  
Creamed Spinach with Fried Organic Egg  
La Ratte Potatoes, Bacon, Spring Onions, Rosemary  
Sautéed Baby Spinach, Garlic  
Baby Carrots, Sugar Snap Peas, Marjoram, Honey  
Baby Broccoli, Sun Dried Tomatoes, Fior Di Sardo  
Sweet English Peas, Young Garlic, Pea Shoots  
Roasted Baby Artichokes, Cipolini, Crisp Pancetta  
Early Harvest Sweet Summer Corn  
Warm Austrian White Asparagus Gratin \$24  
Oregon Morel Mushrooms, "La Quercia Guanciaiale" \$22  
Potato Tarte Tatin \$16