

Mark

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Meredith

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Richard

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Betsy

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Stratton

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Rocco

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Kingsten

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

John

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Pam

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Eric

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Roisin

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Elizabeth

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Garrett

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Koula

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Joe

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Harriet

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Thomas

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Anna

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Cannon

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Veronica

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

*Graham*

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Scott

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

*Kara*

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Joe

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Christian

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Alicia

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Cade

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Joe

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Liz

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Olivia

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Josh

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Martha

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Adam

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Newt

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Shelley

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Bride

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Groom

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

Marc

FIRST

CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

SECOND

TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

MAIN *preselected*

BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*

~~~~~  
MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*

~~~~~  
SLOW COOKED AMERICAN  
WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Blesing

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*

# Hudson

## FIRST

### CHILLED ATLANTIC LOBSTER ROYALE

*shellfish custard, lobster salad, chili olive oil*

## SECOND

### TORCHED KINGFISH CRUDO

*crisp wonton, ginger shallot dressing,  
finger lime, candied wasabi*

## MAIN *preselected*

### BRAISED NIMAN RANCH PORK CHEEK

*sharp cheddar polenta, cipollini onions,  
braised greens, pork belly floss*



### MISO GLAZED COBIA

*maitake mushroom caramel,  
sautéed baby bok choy, crispy garlic*



### SLOW COOKED AMERICAN WAGYU TENDERLOIN

*sweet potato pave, baby spring vegetables,  
truffle beef jus*