

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 D.

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 P.

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*

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*