

#### STEAK TARTARE

USDA prime Black Angus, Kristal caviar cured egg yolk emulsion

# OYSTER ROCKEFELLER

Gillardeau no.2, crispy bacon, spinach, mornay sauce

# MARYLAND CRAB CAKE

watercress & red radish salad, tartar sauce (supplement charge 118 / pc)

# PUMPKIN SOUP

butternut squash, Granny Smith apple, crispy croutons

#### GRILLED BOSTON LOBSTER

Café de Paris butter, burnt lemon

or

### TENDERLOIN ROSSINI

44 Farms, USDA prime grilled foie gras, truffle beef jus, toasted brioche

or

# DELMONICO RIBEYE

signature whisky flambé Muse, Tasmania, full blood wagyu, M7 (supplement 298 for two person)

## SIDE DISHES

CHARRED BROCCOLINI TRUFFLE M

TRUFFLE MASHED POTATO

# NEW YORK CHEESECAKE

sour cream, strawberry, peach, blueberry jam

or

## PROFITEROLE

whisky ice cream, fudge chocolate sauce

## 1, 288 PER PERSON

(for complete table only)

3 GLASSES WINE PAIRING 398 4 GLASSES WINE PAIRING 548

(75 ml per glass)