



FIRST COURSE

BRAISED WAGYU BUTCHER'S CUT MEATBALL

Garlic Shallot Confit, Smoked Squash Ragout, Reggiano Polenta

JUMBO LUMP CRAB CAKE

Herb Aioli, Crispy Parsnips, Lobster Saffron Beurre Blanc

EAST COAST LOBSTER BISQUE

Poached Maine Lobster, Butter Toasted Black Pepper Brioche, Sherry Cream

GARLIC SEARED CALAMARI

Oyster Mushrooms, Shaved Red Onion, Cilantro, Soy Reduction

MASRAFF'S WEDGE

Crisp Iceberg, Steakhouse Bacon, Wisconsin Blue, Garlic Ranch

HEIRLOOM TOMATO AND BURRATA SALAD

Crispy Prosciutto, Aged Balsamic, Basil Pesto Emulsion, Toasted Pine Nuts, Tart Apricot

ENTREE

BRAISED VEAL OSSO BUCO

Creamy Roasted Garlic Grits, Garden Asparagus, Mirepiox, Braise Reduction

PAN SEARED HALIBUT

Truffle Potato Croquettes, Baby Beets and Greens, Shrimp Nage

ZA'ATAR CRUSTED DIVER SCALLOPS

Toasted Pecan and Cranberry Couscous, Soy Glazed Heirloom Carrots, Carrot Masala

MEYER LEMON CHICKEN CHOP

Parsnip Puree, Crispy Brussels Sprouts, Lemon Jus

8OZ FILET MIGNON

(ADD ROCK LOBSTER TAIL \$25)

Brie and Spring Onion Pommes Puree, Baby Squash, Black Pepper Bordelaise, Drawn Butter

HORSERADISH CRUSTED RACK OF LAMB

Maple Sweet Potato Puree, Apple Smoked Bacon Risotto, Roasted Cauliflower, Morel Mushroom Demi Glace

DESSERT

JULIETA'S CARROT CAKE

Spiced Pineapple and Banana, Toasted Almond and Cinnamon Crème Anglaise, Classic Cream Cheese Frosting

CHOCOLATE TOWER

Amedei Chocolate Mousse, Chocolate Crumble, Chocolate Tuile, Pomegranate Reduction

STICKY TOFFEE PUDDING

Medjool Dates, Caramel, Heath, Vanilla Bean Ice Cream

GRAND MERNIER CRÈME BRULEE

Marinated Clementine Supremes, Shattered Chocolate, Creamy Custard

DOUGHNUTS

Vanilla Crème Anglaise, Chocolate Sauce

\$85 PER PERSON