
STRIP STEAK

BY MICHAEL MINA

FIRST COURSE

SEAFOOD EXPERIENCE

KUMAMOTO OYSTER

Yuzu, Granita, Lime Leaf

DIVER SCALLOP CRUDO

Melon, Tomato Water

CAVIAR PIE

Traditional Condiments

SECOND COURSE

MIXED CHICORIES

Pink Grapefruit, Hazelnut Dukkah
Champagne Vinaigrette

THIRD COURSE

SLOW ROASTED PRIME RIB

Langoustine, Chanterelle and Black Truffle

Or

ROASTED HALIBUT

Potato Dumplings, Curried Corn
Chive Butter

DESSERT

BAKED ALASKA

Organic Vanilla Bean Ice Cream, Raspberry
Sorbet, Hazelnut Dacquoise Sponge
Raspberry Agar, Lichee Alcohol Flamed

Complimentary glass of sparkling wine

SUPPLEMENTAL ACCOMPANIMENTS

Lobster Tail 32

Maine Diver Scallops 34

Seared Foie Gras 34

Traditional Caviar Service 195

Hot Or Cold Shrimp 6 Each

Chateau Seafood Tower 130

\$165++ per person

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.