

Course Breakdown

Course 1

Filet Mignon Tartare

Chilled filet mignon with capers, chives, and pickled shallots served with a toasted crostini

Course 2

French onion soup

Rich caramelized onion broth topped with a toasted baguette crouton and melted Gruyère, accompanied by tender, slow-stewed chuck roast.

Course 3

Skirt Steak on Brioche Rolls

Succulent skirt steak paired with buttery lobster salad on a toasted roll, finished with bright chimichurri, creamy garlic aioli, and sweet caramelized onions.

Course 4

Ribeye and New York Strip Tasting

A tasting of prime ribeye and New York strip with a red wine steak sauce, showcasing two distinct cuts, accompanied by whipped mashed potatoes and chef-selected seasonal vegetables.

Course 5

Cheesecake

Silky classic cheesecake crowned with a luscious fruit syrup