

Steakhouse Tasting Menu

Course 1 – Amuse-Bouche

- Filet Mignon Tartare
- Hand-cut filet mignon tartare, delicately seasoned, served on toasted brioche with a egg yolk and micro herbs.

Course 2

- Seared Wagyu slices
- Wagyu Seared, sliced thin and dressed with lemon and microgreens.

Course 3

- Baby Romaine Caesar Salad with Crispy Prosciutto
- Crisp romaine with a light Caesar emulsion, shaved parmesan, and a crisp of prosciutto.

Course 4

- Skirt Steak, Chimichurri,
- Perfectly grilled skirt steak with a fresh vibrant chimichurri

Course 5

- Wagyu Slider, Aged Cheddar, Brioche
- A petite ground wagyu slider with aged cheddar and refined house sauce.

Course 6

- New York Strip, Shallots, and Bordelaise sauce
- A precise cut of strip steak with classic bordelaise and softened shallots.

Course 7

- Ribeye Tasting
- A tender, perfectly seared ribeye tasting portion, finished with a rich red wine reduction and garnished with micro herbs

Course 8 – Dessert

- Cheesecake
- Cheesecake with fresh berries and graham crumble crust.