



ALL COURSES ARE FOR THE TABLE

AMUSE BOUCHE

BLUE CRAB TEMARI

Avocado, Trout Roe, Yuzu-Soy Butter

FIRST COURSE

TRUFFLE SASHIMI

Juna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

WAGYU SURF & TURF ROLL

Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri

TORO NIGIRI 55

Kaluga Caviar, Alba White Truffles, White Balsamic

SECOND COURSE

CRISPY SHRIMP

Spicy Mayo, Tobiko

WAGYU GYOZA

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

DUNGENESS CRAB FRIED RICE 115

XO, Crispy Shallots, Chives, Thai Basil

THIRD COURSE

SPICY GIGLI PASTA

Calabrian Chile Cream, Aged Pecorino

MISO GLAZED SEA BASS

Jalapeño Relish, Crispy Leeks, Yuzu Wasabi

PRIME NEW YORK STRIP

12oz, Greeley, CO (GF)

GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

ROASTED ROCK LOBSTER 110

Red Miso Brown Butter

FOURTH COURSE

“HIT ME” CHOCOLATE CAKE

Liquid “Klondike”, Roasted White Chocolate Ice Cream
Brownie, Devil’s Food Cake (GF)

