

2024

Happy New Year!

FOUR-COURSE PRIX FIXE \$125 PER PERSON

STARTERS

the black orchid
seared rare sashimi-grade
ahi tuna, black orchid
mustard sauce

prawn cocktail
cocktail sauce, fresh lemon

domestic caviar +150 per ounce

beef carpaccio
tenderloin, capers, dijon
mustard, horseradish cream,
asiago, watercress + baby
arugula salad, dijon vinaigrette

wild mexican abalone +25
butter, preserved lemon,
maitake mushrooms

salmon gravlax
house-cured, potato chips,
crème fraîche, white sturgeon
caviar, capers

**pacific oysters on the
half shell (6)** +21
mignonette

lobster bisque

wild mushroom soup

limousine salad
butter leaf, roquefort bleu
cheese, spiced cashews, crispy
shallots, garlic croutons,
roquefort vinaigrette

winter salad
mixed greens, radicchio,
pomegranate seeds, dried
cranberries, pecans, crumbled
bleu cheese, ver jus dressing

beet salad
roasted beets, arugula,
watercress, maple dijon
vinaigrette, roasted pecans,

burrata salad
masala + honey dressed
persimmons, arugula, candied
spiced filberts, crisp prosciutto,
citrus vinaigrette

caesar salad
organic romaine, anchovy
caesar dressing, parmesan
cheese croutons, white anchovy

day boat scallops
pan-seared, idaho® potato
cakes, shiitake mushrooms,
tomatoes, truffled citrus
beurre blanc

maine lobster tail +35
broiled, asparagus,
hollandaise, pommes frites

SEAFOOD + VEGETARIAN

seasonal fresh catch
your server will describe the
chef's seasonal creations

black cod
sake marinated, coconut-lime
rice cake, shiitake mushrooms,
thai-chili orange miso, pickled
red onions

cauliflower steak
marinated + roasted, broccolini,
red pepper coulis, citrus-
dressed arugula

pasta primavera
handmade tagliatelle, chef's
seasonal vegetables, parmesan,
garlic, fine herbes

STEAKS

garlic mashed potatoes, broccolini, red pepper coulis

filet mignon 10 oz

usda prime new york strip 14 oz

usda prime delmonico 14 oz +25

usda prime ribeye steak 16 oz
cowboy cut 24 oz
aged, bone-in, center-cut ribeye

WAGYU

american wagyu filet	8 oz	+40	
japanese wagyu filet	5 oz	+75 10 oz	+150
australian wagyu	10 oz.	+ 100	

OVER THE TOP

oscar style – alaskan king crab meat, sauce béarnaise, asparagus	+34
a'la rossini – hudson valley foie gras, wild mushrooms, port reduction	+37
le bleu - topped with genuine roquefort cheese	+10
á moelle - bone marrow flan, wild mushrooms, marrow demi-glace	+10
surf + turf - with maine lobster tail	+75

DESSERT

fromage blanc cheesecake
goat cheese, vanilla, graham cracker
crust, wild honey

butterscotch crème brûlée
classic burnt cream, caramelized sugar

the bomb	bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate shell, hazelnuts
seasonal fruit cobbler	lavender crust, vanilla ice cream

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SPARKLING WINES

montefresco, prosecco, veneto, it	13 48
schramsberg, mirabelle, brut rosé, ca	17 108
augustin, terre, brut, champagne, fr	29 118
bollinger, 2014 la grande année, champagne, fr	345
laurent-perrier, grand siècle itération #25, champagne, fr	500

WHITE

albariño	
marimar estate, russian river valley sonoma, ca, '21	15
chardonnay	
daou reserve, paso robles, ca '21	16
devona, wa '21	18
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '22	13
riesling	
dr. loosen, berkasteler lay, mosel, ge '20	15
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '22	14
rosé	
pascal jolivet, sancerre, fr '21	14

RED

cabernet sauvignon	
cliff lede, stags leap district, napa valley, ca '19	36
idaho red mountain, wa '21	15
malbec	
casarena, finca naoki, luján , de cuyo mendoza, arg '19	18
merlot	
substance, stoneridge vineyard, wahluke slope, wa '19	15
pinot noir	
calera, central coast, ca '21	16
regis bouvier, clos du roy, marsannay, burgundy, fr '20	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '19	19
proprietary blend	
j.l. chave selection, mon cœur, côtes du rhône, fr '20	16
château haut colombier, blaye côtes de bordeaux, fr '19	14
nebbiolo	
vietti perbacco, langhe, piedmont, it '20	16
syrah	
k vintners, milbrandt, wahluke slope, wa '19	17
sangiovese	
codirosso, chianti, tuscany, it '20	13



CORAVIN POURS

Hand-picked, premium by-the-glass wines from our cellar. Menu provided upon request.

Please inform your server of any allergies and or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.

We are a non-smoking restaurant. A non-obligatory 20% gratuity will be added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.
Consult with a physician for more information.