

SUNDAY, MAY 10

150

FIRST COURSE CHOICE OF

KANPACHI CRUDO *

passion fruit-orange ginger, pickled daikon,
watermelon radish, chive oil, crispy quinoa

TURNER'S CUT ICEBERG SALAD
bacon, honey roquefort dressing, tomato powder

HARVEST HARMONY SALAD v
goat cheese gelée, seasonal vanilla-compressed fruit,
green oil, caramelized walnuts, cheese bread, micro herbs

TURNER'S CUT CAESAR SALAD *
priced per person-prepared tableside
baby gem lettuce, homemade caesar dressing, garlic,
18-month aged parmesan cheese, brioche croutons

GNOCCHI BATONNETS v
truffle lemon beurre blanc, snow peas, parmesan

SPINACH RAVIOLI v
smoked goat and honey ricotta cheese, toasted almonds,
pea and parmesan sauce, parmesan-thyme mist

QUAIL *
carrot purée, pearl onions, poultry jus

SCALLOPS *
romesco sauce, charcoal buñuelo, tart apple drops
BUTTERMILK CHICKEN 'NUGGETS'
beurre blanc, shaved black truffle, green oil

THIRD COURSE CHOICE OF

CHOCOLATE SOUFFLÉ TART v
valrhona guanaja 70% chocolate, gianduja,
grand marnier ice cream

SUPER SORBET v
blue spirulina sorbet, caramelized fox nuts, beet cake

CRÈME FRAÎCHE CHEESECAKE v
mandarin custard, citrus segments,
almond sablé, micro mint

TURNER'S CUT OPERA
macallan harmony collection,
espresso buttercream, almond dacquoise

CITRUS MERINGUE
yuzu namelaka, lemon curd, lime streusel

SECOND COURSE CHOICE OF

LOBSTER EGGS BENEDICT
english muffin, butter poached lobster claw,
soft poached eggs, hollandaise sauce with trout roe

TRUFFLE & WILD MUSHROOM
RISOTTO * gf/v
perfect egg, parmigiano reggiano crisp, pea tendrils

LOBSTER ALLA VODKA *
homemade tonnarelli pasta, seasonal vegetables,
parmesan-thyme mist, trout roe

STRIPED BASS * gf
lemon and wine sauce infused with toasted spices,
kalamata oil, baby zucchini, micro turnips, solid butter

COLORADO LAMB CHOPS *
potato terrine, black garlic purée, smoked pea purée,
lamb demi-glace

DOVER SOLE *
meunière, capers, asparagus

VENISON LOIN * gf
parsnip and truffle purée, mushrooms, demi-glace

12OZ AMERICAN WAGYU NY *
celeriac purée, candied kalamata olives, baby turnips,
green oil

AMERICAN WAGYU *
filet 8oz | ny striploin 12oz

USDA PRIME DRY AGED *
ny striploin 14oz



ENHANCE YOUR EXPERIENCE

RAW BAR

- HAMACHI / YELLOWTAIL 2OZ* 16
- KANPACHI / AMBERJACK 2OZ* 18
- SNOW CRAB CLAWS (EA) 5
- OYSTERS* (EA) 4
- LOBSTER TAIL* 49
- JUMBO SHRIMP* (EA) 8
- WHITE STURGEON CAVIAR 1/2 OZ* 80

SAUCES 4

- red onion mignonette *gf/v/vg*
- yuzu remoulade
- spicy ponzu

CAVIAR

- GOLDEN OSETRA 1OZ* 275
- ROYAL OSETRA 1OZ* 240

KID'S MENU

65

(MAX 12 YEARS ONLY)

ENTRÉES

CHOICE OF

- CHICKEN NUGGETS (3)
- SLIDERS (3)
- FILET TENDERLOIN 4OZ

SIDES

CHOICE OF

- FRENCH FRIES
- MAC & CHEESE

AMERICAN WAGYU

PRIME RIB +55

LIMITED AVAILABILITY

srf 10oz slow-cooked & roasted, beef jus, creamy horseradish, yorkshire pudding, herb butter, brussels sprouts, velvety potato purée

STEAKS FROM THE GRILL

JAPANESE KOBE*

filet 4oz +127 | 6oz +237

ribeye 4oz +127 | 6oz +237

AUSTRALIAN WAGYU*

filet 8oz +10

boneless ribeye 16oz +72

tomahawk 32oz +192

AMERICAN WAGYU*

bone-in ribeye 24oz +20

USDA PRIME WET AGED*

bone-in filet 16oz +12

SIDES

LOBSTER MAC & CHEESE* 48
strozzapreti, smoked gouda cheese sauce

ASPARAGUS* *gf/v* 19
parsley lemon aioli

CRISPY POTATO 'MOCHI' *v* 17
truffle oil, parmesan cheese, smoked garlic aioli

VELVETY POTATO PURÉE *gf/v* 14

BRUSSELS SPROUTS 15
applewood-smoked bacon dressing

ROASTED BABY RAINBOW
CARROTS *gf/v* 15
honey macallan butter, carrot tops

WILD MUSHROOMS *gf/v* 23
morel sauce

ADD-ONS

grilled lobster tail* 49 | seared foie gras* 18 | oscar* 35 |
maxwell* 54 | rossini* 22 | white sturgeon caviar 1/2 oz* 80 |
5g shaved black truffle 45

