

Vintage

STEAKHOUSE

CHEF'S TASTING MENU



AMUSE BOUCHE

CHEF'S CHOICE COMPLIMENTARY WATERMELON GAZPACHO SHOOTER



FIRST COURSE

SEARED SEA SCALLOP

Seared Scallops, Honey Dijon Aioli, Citrus Caviar Beurre Blanc

VEUVE CLICQUOT, "YELLOW LABEL" / REIMS, FRANCE



SECOND COURSE

PAN ROASTED SALMON

*Seared Salmon Preserved Lemon Beurre Blanc
Salmon Chicharron, Dill Oil*

American Caviar-Supplement: \$25

CAKE BREAD CHARDONNAY / NAPA



THIRD COURSE

FILET MIGNON

*7 oz Sliced Filet Mignon Steak served with Carrot Puree
Oyster Mushrooms, Bordelaise Sauce, Crispy Parsnip*

CAYMUS, SPECIAL 2019 SELECTION / NAPA



DESSERT

WHITE CHOCOLATE MOUSSE

*Callebaut Belgium White Chocolate Mousse filled with Raspberry Gel on top
a Sacher Torte Sponge accompanied with Fresh Raspberries and Chantilly Cream*

KOPKE 10 YEAR OLD TAWNY PORTO

CHEF TASTING \$125
SUPPLEMENT WINE TASTING 3 OZ EACH FLIGHT \$75