

FIRE & FRESH *menu*

FOR THE TABLE

CAVIAR SERVICE

30g Royal Osetra Caviar, Served with Buckwheat Blinis, Capers, Crème Fraîche, Fresh Chives, Egg & Red Onion \$110

ENTRÉES

DOVER SOLE

Pan-Fried, White Wine, Butter, Lemon, Capers, Skillfully Filleted Tableside \$65

JAMBALAYA

Andouille Sausage, Jumbo Shrimp, Bell Peppers, Caramelized Onions, Heirloom Cherry Tomatoes, Pappardelle Pasta, in a Spicy Guajillo Red Wine Demi-Glace \$49

LOBSTER OSCAR FILET*

8 oz Hand-Cut Filet Mignon, Topped with Lobster Claw Chunks, Roasted Garlic Butter & Asparagus \$73

VEAL SALTIMBOCCA*

Long-Bone Veal Chop Stuffed with Prosciutto & Creamed Spinach, Veal Demi-Glace, White Wine, Fried Sage Leaves \$69

SOMMELIER

Wine Features

DOMENICA PINOT GRIGIO, ITALY

\$70 Bottle

TENUTA ROCCA BARBERA D'ALBA, ITALY

\$125 Bottle

DUCKHORN CABERNET SAUVIGNON, NAPA VALLEY

\$120 Bottle

**Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*