



## **\$100 per person Dinner Menu**

### **APPETIZER**

[Host Pre-Selects 1 for guests to enjoy](#)

**BEEF TALLOW CANDLE** | garlic infused bone marrow + mélange of fresh-baked bread + 10-yr aged balsamic

**WAGYU MEATBALL** | calabrian chili tomato sauce + stracciatella + grilled crostini

### **STARTER Choice of**

**PIVOT CHOPPED SALAD** | baby romaine + spinach + olive + tomato + blue cheese + mushroom + bacon + lemon basil dressing + crispy shallot

**MAINE LOBSTER BISQUE** | butter poached lobster + herb oil + sherry + bacon snow

### **ENTRÉE Choice of**

[Host Pre-Selects 4 for guests to enjoy](#)

**8oz DENVER CUT |**

**14oz STEAK FRITES** | prime new york strip + crack fries + béarnaise sauce

**6oz PRIME FILET MIGNON** | pomme puree + vegetable

**STUFFED CHICKEN MOUSSELINE** | pan seared airline chicken breast + garlic herb cheese + pomme purée + asparagus + lemon tarragon butter sauce

**SHORT RIB RAGOUT** | tenderloin tips + braised short rib + exotic mushrooms + cumin crème + house-made black pepper pasta + fresh horseradish crumble

**ORA KING SALMON** | pan seared salmon + seabeam + confit potato + citrus caviar beurre

### **DESSERT Choice of**

**AFFOGATO** | espresso + vanilla bean ice cream + seasonal cookie

**CHEF'S DESSERT CHOICE**



## **\$115 per person Dinner Menu**

### **APPETIZER**

[Host Pre-Selects 1 for guests to enjoy](#)

**BEST PART OF FRENCH ONION SOUP** | braised short rib + crostini + gruyere + mozzarella gratin

**WAGYU MEATBALL** | calabrian chili tomato sauce + stracciatella + grilled crostini

**AMERICAN WAGYU TATAKI** | crispy potato + yuzu ponzu + garlic onion crunch + herb oil + habanero salt

### **BREAD FOR THE TABLE**

**BEEF TALLOW CANDLE** | garlic infused bone marrow + mélange of fresh-baked bread + 10-yr aged balsamic

### **STARTER Choice of**

[Host Pre-Selects 2 for guests to enjoy](#)

**PIVOT CHOPPED SALAD** | baby romaine + spinach + olive + tomato + blue cheese + mushroom + bacon + lemon basil dressing + crispy shallot

**LYONNAISE SALAD** | frisée blend + potato + slow cooked egg + pork belly + mustard seed bacon dressing

**MAINE LOBSTER BISQUE** | butter poached lobster + herb oil + sherry + bacon snow

### **A LA CARTE ENTRÉE Choice of**

**6oz PRIME FILET MIGNON**

**8oz DENVER CUT**

**14oz PRIME NEW YORK STRIP**

**STUFFED CHICKEN BREAST** | lemon tarragon butter sauce

**ORA KING SALMON** | citrus caviar beurre

### **SIDES**

[Host Pre-Selects 2 for guests to enjoy](#)

**POTATO LEEK GRATIN DAUPHINOIS** | braised leeks + béchamel + gruyere cheddar blend

**POMMES PUREE** | roasted garlic purée + cream + French butter

**BRUSSELS SPROUTS** | baked apple + peanut miso dressing + spiced cashew + espelette + pecorino

**CREAMED SPINACH** | béchamel + crispy shallot

**ROASTED SMOKED MUSHROOM** | herb butter + bordelaise

### **DESSERT Choice of**

**AFFOGATO** | espresso + vanilla bean ice cream + seasonal cookie

**CHEF'S DESSERT CHOICE**



## **\$130 per person Dinner Menu**

### **APPETIZER**

[Host Pre-Selects 1 for guests to enjoy](#)

**BEST PART OF FRENCH ONION SOUP** | braised short rib + crostini + gruyere + mozzarella gratin

**WAGYU MEATBALL** | calabrian chili tomato sauce + stracciatella + grilled crostini

**AMERICAN WAGYU TATAKI** | crispy potato + yuzu ponzu + garlic onion crunch + herb oil + habanero salt

**COLOSSAL SHRIMP COCKTAIL** | lemongrass cocktail sauce + fresh horseradish

### **BREAD FOR THE TABLE**

**BEEF TALLOW CANDLE** | garlic infused bone marrow + mélange of fresh-baked bread + 10-yr aged balsamic

### **STARTER Choice of**

[Host Pre-Selects 2 for guests to enjoy](#)

**PIVOT CHOPPED SALAD** | baby romaine + spinach + olive + tomato + blue cheese + mushroom + bacon + lemon basil dressing + crispy shallot

**GRILLED SHISHITO CAESAR** | baby romaine + espelette caesar dressing + anchovy + crispy potato + parmesan

**LYONNAISE SALAD** | frisée blend + potato + slow cooked egg + pork belly + mustard seed bacon dressing

**MAINE LOBSTER BISQUE** | butter poached lobster + herb oil + sherry + bacon snow

### **A LA CARTE ENTRÉE Choice of**

[Host Pre-Selects 4 for guests to enjoy](#)

**9oz PRIME FILET MIGNON**

**14oz PRIME NEW YORK STRIP**

**8oz RED WINE AGED MANHATTAN STEAK** | 14-day aged Winterfrost American Wagyu + blue cheese butter

**STUFFED CHICKEN BREAST** | lemon tarragon butter sauce

**ORA KING SALMON** | citrus caviar beurre

### **SIDES**

[Host Pre-Selects 2 for guests to enjoy](#)

**POTATO LEEK GRATIN DAUPHINOIS** | braised leeks + béchamel + gruyere cheddar blend

**POMMES PUREE** | roasted garlic purée + cream + French butter

**BRUSSELS SPROUTS** | baked apple + peanut miso dressing + spiced cashew + espelette + pecorino

**CREAMED SPINACH** | béchamel + crispy shallot

**ROASTED SMOKED MUSHROOM** | herb butter + bordelaise

**JUMBO ASPARAGUS** | gribiche sauce

### **DESSERT Choice of**

**AFFOGATO** | espresso + vanilla bean ice cream + seasonal cookie

**CHEF'S DESSERT CHOICE**



## **\$150 per person Dinner Menu**

### **APPETIZER**

[Host Pre-Selects 2 for guests to enjoy](#)

**CRISPY LOBSTER TAIL** | sweet chili gochujang +garlic onion crunch  
**KING CRAB CAKE** | jumbo lump crab + king crab + remoulade + frisee citrus salad  
**WAGYU MEATBALL** | calabrian chili tomato sauce + stracciatella + grilled crostini  
**AMERICAN WAGYU TATAKI** | crispy potato + yuzu ponzu + garlic onion crunch + herb oil + habanero salt  
**COLOSSAL SHRIMP COCKTAIL** | lemongrass cocktail sauce + fresh horseradish

### **BREAD FOR THE TABLE**

**BEEF TALLOW CANDLE** | garlic infused bone marrow + mélange of fresh-baked bread + 10-yr aged balsamic

### **STARTER Choice of**

[Host Pre-Selects 2 for guests to enjoy](#)

**PIVOT CHOPPED SALAD** | baby romaine + spinach + olive + tomato + blue cheese + mushroom + bacon + lemon basil dressing + crispy shallot  
**GRILLED SHISHITO CAESAR** | baby romaine + espelette caesar dressing + anchovy + crispy potato + parmesan  
**LYONNAISE SALAD** | frisée blend + potato + slow cooked egg + pork belly + mustard seed bacon dressing  
**MAINE LOBSTER BISQUE** | butter poached lobster + herb oil + sherry + bacon snow

### **A LA CARTE ENTRÉE Choice of**

[Host Pre-Selects 4 for guests to enjoy](#)

**9oz PRIME FILET MIGNON**  
**14oz PRIME NEW YORK STRIP**  
**8oz RED WINE AGED MANHATTAN STEAK** | 14-day aged Winterfrost American Wagyu + blue cheese butter  
**22oz PRIME COWBOY RIBEYE**  
**STUFFED CHICKEN BREAST** | lemon tarragon butter sauce  
**ORA KING SALMON** | citrus caviar beurre

### **ADD ONS**

[Guests selects either a butter or a sauce to add to their steak](#)

**Butters:** whiskey shoyu, Calabrian chili, bacon herb, blue cheese  
**Sauces:** au poivre, bone marrow bordelaise, truffle bernaïse, chimichurri

### **SIDES**

[Host Pre-Selects 2 for guests to enjoy](#)

**TRUFFLED LOBSTER MAC N CHEESE** | five cheese sauce + cavatappi pasta + parmesan crumble + fresh truffle  
**POTATO LEEK GRATIN DAUPHINOIS** | braised leeks + béchamel + gruyere cheddar blend  
**POMMES PUREE** | roasted garlic purée + cream + French butter  
**BRUSSELS SPROUTS** | baked apple + peanut miso dressing + spiced cashew + espelette + pecorino  
**CREAMED SPINACH** | béchamel + crispy shallot  
**ROASTED SMOKED MUSHROOM** | herb butter + bordelaise  
**JUMBO ASPARAGUS** | gribiche sauce

### **DESSERT Choice of**

**AFFOGATO** | espresso + vanilla bean ice cream + seasonal cookie  
**CHEF'S DESSERT CHOICE**



## **\$180 per person Dinner Menu**

### **APPETIZER**

[Host Pre-Selects 2 for guests to enjoy](#)

**CRISPY LOBSTER TAIL** | sweet chili gochujang +garlic onion crunch  
**KING CRAB CAKE** | jumbo lump crab + king crab + remoulade + frisee citrus salad  
**WAGYU MEATBALL** | calabrian chili tomato sauce + stracciatella + grilled crostini  
**AMERICAN WAGYU TATAKI** | crispy potato + yuzu ponzu + garlic onion crunch + herb oil + habanero salt  
**COLOSSAL SHRIMP COCKTAIL** | lemongrass cocktail sauce + fresh horseradish

### **BREAD FOR THE TABLE**

**BEEF TALLOW CANDLE** | garlic infused bone marrow + mélange of fresh-baked bread + 10-yr aged balsamic

### **STARTER Choice of**

[Host Pre-Selects 2 for guests to enjoy](#)

**PIVOT CHOPPED SALAD** | baby romaine + spinach + olive + tomato + blue cheese + mushroom + bacon + lemon basil dressing + crispy shallot  
**GRILLED SHISHITO CAESAR** | baby romaine + espelette caesar dressing + anchovy + crispy potato + parmesan  
**LYONNAISE SALAD** | frisée blend + potato + slow cooked egg + pork belly + mustard seed bacon dressing  
**MAINE LOBSTER BISQUE** | butter poached lobster + herb oil + sherry + bacon snow

### **A LA CARTE ENTRÉE Choice of**

[Host Pre-Selects 4 for guests to enjoy](#)

**9oz PRIME FILET MIGNON**  
**14oz PRIME NEW YORK STRIP**  
**8oz RED WINE AGED MANHATTAN STEAK** | 14-day aged Winterfrost American Wagyu + blue cheese butter  
**22oz PRIME COWBOY RIBEYE**  
**STUFFED CHICKEN BREAST** | lemon tarragon butter sauce  
**ORA KING SALMON** | citrus caviar beurre

### **ADD ONS**

[Guests selects either a butter or a sauce to add to their steak](#)

**Butters:** whiskey shoyu, Calabrian chili, bacon herb, blue cheese  
**Sauces:** au poivre, bone marrow bordelaise, truffle bernaïse, chimichurri

### **SIDES**

[Host Pre-Selects 3 for guests to enjoy](#)

**TRUFFLED LOBSTER MAC N CHEESE** | five cheese sauce + cavatappi pasta + parmesan crumble + fresh truffle  
**POTATO LEEK GRATIN DAUPHINOIS** | braised leeks + béchamel + gruyere cheddar blend  
**POMMES PUREE** | roasted garlic purée + cream + French butter  
**BRUSSELS SPROUTS** | baked apple + peanut miso dressing + spiced cashew + espelette + pecorino  
**CREAMED SPINACH** | béchamel + crispy shallot  
**ROASTED SMOKED MUSHROOM** | herb butter + bordelaise  
**JUMBO ASPARAGUS** | gribiche sauce

### **DESSERT Choice of**

**AFFOGATO** | espresso + vanilla bean ice cream + seasonal cookie  
**CHEF'S DESSERT CHOICE**