



PRIX FIXE

249 / PP

BREAD SERVICE

TOASTED FOCACCIA *Cocorico focaccia, manchego pimento cheese*

RAW BAR & CAVIAR

served family style

SHRIMP COCKTAIL* *Meridian Bay Blues, Carolina gold cocktail sauce, fresh horseradish*

TUNA CARPACCIO* *Cucumber salsa verde, pink goddess, fines herbes, potato shoestrings*

ONION BEIGNETS *Comté cheese, boursin crème fraiche, ossetra caviar, chives*

SALAD FOR THE TABLE

CAESAR SALAD* *Roma Crunch lettuce, La Traversetolese 24-month Parmesan Reggiano, warm focaccia croutons*

ENTREE A LA CARTE

choice of

WAGYU FILET MIGNON 8oz* *Rosewood Ranch, Ennis, Texas, USA*

WAGYU RIBEYE 14oz* *Westholme, Queensland, Australia*

CRAB CRUSTED ATLANTIC HALIBUT 7oz *Atlantic jumbo lump crab, citrus brown butter, saffron*

VEGETARIAN ENTREE *available upon request*

SAUCES

SARAWAK PEPPER AU POIVRE SAUCE

TARRAGON BÉARNAISE

SIDES

served family style

MASHED POTATOES *Garlic & thyme cream, fermented white pepper*

SEARED BROCCOLI AGLIO OLIO *Toasted garlic, olive oil, lemon, pepperoncino picante, parmesan*

MUSHROOMS RODRIGO *Garlicky butter buttons, salsa Rodrigo, toasted breadcrumbs*

DESSERT

served family style

12-LAYER CHOCOLATE CAKE *Dominican dark chocolate ganache, coffee-soaked chocolate cake, praline crunch, espresso chocolate sauce*

WATERGATE SUNDAE *Pistachio ice cream, caramelized pineapple, walnuts, black cherries, meringue*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any food allergies or dietary restrictions.
Disclaimer: Please note that a 3% fee will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity. This fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.