



*Veuve Clicquot Brut Yellow Label – 20 Glass*

***First Course***

**Bone Marrow - 18**

Canoe cut bones, roasted and served with caramelized onions, Nueske's bacon and crostini.

**Prosciutto Wrapped Dates - 12**

Medjool dates, stuffed with goat cheese, walnuts, and wrapped with prosciutto

***Entrées***

**Manhattan Filet - 60**

10oz, Boneless, dry-aged NY Filet, veal demi-glace, asparagus, crab risotto

**Dual Lobster Tails - 55**

Served with whipped potatoes, asparagus and drawn butter

**Vegetarian Wellington - 35**

Puffed pastry stuffed with spinach, asparagus, mushrooms, carrots, onion and goat cheese. Served with whipped potatoes, and vegetable demi-glace

**Add on Lobster Tail to any Entrée – 25**