

# Chef Curated Selections

"Exclusive Chef's selections showcasing elevated flavors and presentation."

**The following items are subject to seasonal availability and may vary based on market conditions. The preparation described reflects just one of the many techniques our chef may use, each dish can be crafted in various ways to highlight different flavors, textures, and presentation styles. Our culinary approach is flexible, creative, and always centered around the best ingredients available at the time.**

## BEEF/LAMB/VEAL/VENISON

Skirt Steak - Outside Skirt, Espellete Pepper Rub , Purple Salt  
NY Strip Steak - Caramelized Cipollini Demi-Glace and Shiitake  
Prime Rib - Black Garlic and Porcini Rub  
Rib Eye Steak - Coffee Rub, Green Peppercorn and Cognac Sauce  
Beef Wellington - Tenderloin, Mushroom Duxelles, Prosciutto Di Parma, Puff Pastry  
12 Hr Short Rib- Sous Vide, Burgundy Demi  
American Lamb Chops - CO. Za'atar Spice, Garlic Confit, Preserved Lemon, Pistachio  
Lamb Shank- Slow Braised, Sumac Butter, Aleppo Pepper  
Veal Chop - Thai Basil, Lemon Butter, Huajiao  
Venison Tenderloin - Juniper Berries, Wild Mushrooms

## FISH/SEAFOOD

Chilean Sea Bass 8oz - Miso Butter, Honey, Shiso Furikake  
Upon availability; [Wild Bronzino, Turbot, Skate, Stripe Bass, Atlantic Halibut ]  
Maine Lobster, Amish Butter Poached, Champagne Beurre Blanc, Tarragon  
Whole Red Snapper - Haitian Epis, Caribbean Coconut Sauce  
Lobster Ravioli - Lobster Bisque, Anise Essence, Chives  
Wild Salmon Wellington - Spinach , Artichoke, Boursin Cheese  
Colossal Scallops - Duck Fat, Lemon Pepper, Bacon Lardons  
Paella D' Valencia - Arroz Bomba, Saffron, Lobster Claws, Shrimp, Scallops, Mussels, Clams, Chicken, Sweet Pea  
Seafood Tower - Crawfish, Jumbo Shrimp, Blue Point Oysters, Lobster, Mignonette Sauce, Tabasco, Lemon  
Atlantic Halibut - Wild Ramp Butter, Garlic Confit  
Crab Cake 3oz- Jumbo Lump, Avocado Lime Crema

## PORK

Suckling Pig - Roasted Piglet, Latin Spices and Spicy Cuban Mojo  
LA Galbi - Gochujang, Caramelized White Onions, Korean BBQ Sauce