

# À LA CARTE MENU

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## CHEF'S SELECTION ~ ARTISAN CHEESE BOARDS

- Three cheeses & All accompaniments ~30*  
*Three cheeses + Charcuterie & All accompaniments ~40*  
*Five cheeses & All accompaniments ~40*  
*Five cheeses + Charcuterie & All accompaniments ~50*

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## CAVIAR

*Sourced directly from the Tributaries of the Caspian Sea - served with traditional accompaniments*

### *Black Caviar*

#### **Russian BELUGA Sturgeon Caviar**

*The Beluga pearls are the most delicate with a mild buttery flavor ~140*

#### **Siberian OSETRA Sturgeon Caviar**

*Revered for its firm bead and wonderful taste of the sea ~60*

### *Red Caviar*

#### **Russian KUPECHESKAYA Caviar**

*Well-formed beads, as well as a lightly salted, with a delicate taste ~40*

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## APPETIZERS

### *Chef's Selection Homemade Bread with Melted Butter 6*

*Pear & Four Cheese Pasta Purses with Candied Pecans & Crisp Prosciutto in a Sweet Corn Cream 14*

*Handmade Burrata on Crisp Fried Eggplant with a Tomato Saffron Marinara 16*

*Flatbread with Shredded Beef Short Ribs, White Irish Cheddar Chef's Pickled Onions 16*

*Truffle Sweet Potato Fries, Sundried Tomatoes, Shaved Parmesan & Butter Roasted Snow Crab Meat 21*

*Petite Cold Water Lobster Rolls with Garlic Aioli on Toasted Potato Buns 22*

*Champagne Snow Crab Lollipops with Seafood Aioli 25*

*\*\*American Wagyu Filet Tartare with Fresh Quail Egg, Capers, Chive, Truffle Aioli & White Anchovy 24*

*\*\*AAA Saku Ahi Tuna, Pepperoncini Oil with Shaved Fennel & Sun-Dried Tomato Slaw Served on a Salt Brick 24*

*\*\*this is a raw product*

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## SOUP

*Coconut & Shrimp Bisque with Poached Shrimp & Fried Coconut (Inspired by Chef's Grandmother) 12*

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## SALADS

*Baby Greens Salad with Shaved Fennel, Baby Heirloom Tomatoes, Fresh Fruits, Basil, English Blue, Crushed Pistachios with a Red Wine Vinaigrette 12*

*Duck Prosciutto with Sliced Pear Baby Arugula, Sun Dried Tomato, Shaved Parmesan Cheese, Fresh Basil & Grapefruit Pearls 16*

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## ENTRÉE PLATES

*Snow Crab & Lemon Sundried Tomato Risotto topped with Butter Poached Snow Crab Claws 34*

*Roasted Duck Breast, wrapped in Bacon, with Sweet Potato Puree, & Mango Pearls 36*

*Asiago Gnocchi in a Bourbon Carbonara with Shredded Beef Shortribs & Truffle Honey 36*

*Seared U8 Scallops with Lobster Ravioli, Summer Corn & Saffron Foam & Duck Prosciutto 40*

*Grilled Spanish Octopus on Buttermilk Blue Risotto with Chef's Pickled Vegetables & White Truffle Reduction 38*

*Black Ink Fettuccine di Mare with Shrimp, Scallop, Seabass, Snow Crab with a Roasted Tomato Cream 42*

*Chilean Sea Bass with Sauteed Broccoli Rapini, Saffron Cream Foam, Sweet Drop Peppers & Blood Orange Pearls 52*

*American Wagyu Filet Mignon 8oz with Black Garlic, Chef's Selection Vegetables & Truffle Pureed Potatoes 65*

*(Certified Aberdeen Black Angus crossbred with the rare Tajima-Gyu (Kobe) Japanese Cattle)*

*Surf & Turf with American Wagyu Filet Mignon, Black Garlic, Cold-Water Lobster Tail*

*with Chef's Selection Vegetables & Truffle Pureed Potatoes 82*

*(Certified Aberdeen Black Angus crossbred with the rare Tajima-Gyu (Kobe) Japanese Cattle)*

## JAPANESE WAGYU ENTRÉE PLATES

All Japanese Wagyu Entrees are Served with Chef's Vegetables, Truffle Puréed Potatoes & Presented Table Side  
*Katya Vineyards now has the Most Rare Japanese Wagyu Available in the World*

### 🌀 Certified Japanese Shodoshima OLIVE WAGYU (A5, 12) Ribeye 175 🌀

Flown directly from our Japanese distributor to Katya Vineyards, the best of the best, the rarest of the rare, A5 Olive Wagyu is the most exquisite tasting and amazingly marbled beef you will ever find, unlike anything you have ever tasted. Savor the buttery, umami-rich finish of Olive Wagyu very few people will ever have the chance to try. We at Katya Vineyards found a micro-farm of Olive Wagyu cattle nestled away in a coastal corner of Japan's smallest prefecture, raised on a diet of olives that are toasted caramelized in the traditional Seto Inland Sea method. Only 1,700 Olive Wagyu animals are in existence & just a few harvested per month.

### 🌀 Certified Japanese HIDAGYU 飛騨 (A5, 12) Ribeye 195 🌀

**KATYA VINEYARDS DID IT~WE NOW HAVE ONE OF THE RAREST WAGYUS AVAILABLE IN THE WORLD!**  
One of the most limited and rare beef to obtain even back in Japan...It is called the Rolls Royce of beef. A unique cattle breed from Gifu Prefecture, Japan that makes Hidagyu. The high mountains of the North Alps, such as 3,000-meter Norikuradake and Ontake, stretch across the northern area of the prefecture. These cows live better lives than most of us, drinking from fresh springs against an idyllic mountainous backdrop. Unlike Wagyu (another variety of high-end Japanese beef), Hidagyu is raised at least double the time, about 14 months or more. This promotes soft texture, delicate flavor and a unique marbling pattern that extends across the steaks, flank, shoulder, and round. It's this thin and thorough marbling that gives the beef a distinctly tender texture, and the fine webbing of fat that seals the meat's juices like a spider's nest. Hida beef has won honors (The Prime Minister's Prize) and captured the highest award (gold) for best carcass in each of the two competitive divisions at the Wagyu Olympics. Hida beef continued its winning streak for best carcass at the 9th Expo five years later ~  
**AGAINST ALL OTHER WAGYUS!**

### 🌀 Certified Japanese KOBE WAGYU (A5, 12) NY Strip 240 🌀

Named after the city of Kobe in Hyogo Prefecture, this remote regions isolated genetics allowed for the development of what is known today as the Tajima line, a very pure genetic breed of cattle whose DNA has been sought after and spread to other cattle throughout Japan but which remains unadulterated in the Kobe region, its purity jealously guarded by the small farmers that comprise the Kobe association. Kobe Beef is extremely rare with under 1,000 head a year exported for the entire globe. Literally the cream of the crop, Kobe Beef is limited to only the top cattle of the Hyogo Prefecture, limited to A4 and A5-grade only.

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## WINE AND FOOD PAIRING MENU

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### First

*Handmade Burrata on Crisp Fried Eggplant with a Tomato Saffron Marinara*

-or-

*Petite Cold Water Lobster Rolls with Garlic Aioli on Toasted Potato Buns*

*C.G. Brut Valdobbiadene NV ~ or ~ Torresella Prosecco Extra Dry, Veneto, Italy*

### Second

*Coconut & Shrimp Bisque with Poached Shrimp & Fried Coconut (Inspired by Chef's Grandmother)*

*Domaine Lafage Cuvee Centenaire Blanc, Côtes du Roussillon, Languedoc Roussillon, France 2020*

-or-

*Baby Greens Salad with Shaved Fennel, Baby Heirloom Tomatoes, Fresh Fruits, Basil, English Blue, Crushed Pistachios with a Red Wine Vinaigrette*

*Fenwick Springs, Pinot Grigio 2018 (St. Helena, Napa, California)*

### Third

*Asiago Gnocchi in a Bourbon Carbonara with Shredded Beef Shortribs & Truffle Honey*

*Domaine Lafage Cuvee Blanc, Cote Est Blanc Catalan Languedoc Roussillon France 2020*

-or-

*Chilean Sea Bass served with Sauteed Broccoli Rapini, Saffron Cream Foam, Sweet Drop Peppers & Blood Orange Pearls*

*Silver Heights ( 银色高地酒庄) 'The Last Warrior' White Blend, Ningxia, China 2020*

### Fourth

*Desert menu Presented*

*Food & Wine Pairing ~140*

*Food Selections Only ~115*

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*Side Sauce +2*

*Gluten Free Available +3*

*Substitutions May Require an Upcharge Due to Inflationary Pressures, Please ask Server*