Gordon Ramsay Steak
Truffle Prix Fixe Menu

Amuse Bouche- Scotch Egg*
Berkshire Pork sausage, pickled celery root, truffle emulsion

First Course- American Wagyu Carpaccio*
puffed rice paper, truffle salsa

Second Course- Mushroom & Scallop Risotto*
wild mushroom, Diver Scallop, haricot vert, mushroom crisp

Third Course- Land & Sea
American Wagyu Eye, Butter Poached Lobster Tail, glazed petit vegetables, potato purée

Dessert Course-Vanilla Mascarpone Cheesecake
vanilla macerated cherries, honey graham streusel, lemon gelée, micro basil

Seasonal Tasting menu $195 per person
Wine pairing available for $75 per person

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.