



FOR THE TABLE



SHORTRIB BRUSCHETTA 19

rye, batard, truffle ricotta, fennel citrus salad

§ *Bayou Sour with Wild Turkey 101 Bourbon*

CHEESE & CHARCUTERIE 19

humboldt fog (goat), truffle salami, point Reyes original blue (cow) prosciutto, petit basque (sheep), marinated olives

§ *Eutopia with Captain Morgan Original Spiced rum*

SEASONAL OYSTERS*

1/2 dozen 18

dozen 32

traditional accompaniments

§ *Domaine Chandon, California Split*

(V) GRILLED ARTICHOKE 17

saffron & orange coulis, charred lemon

§ *Talisman with Bombay Sapphire gin*

BAYOU SEAFOOD PLATTER* 95

maine lobster, poached shrimp, king crab, oyster shooters

§ *Domaine de Triennes "Sainte Fleur" Viognier, Provence, France*



COURSE ONE



PRIME BEEF TARTARE* 20

sea salt brioche, truffle aioli, quail egg

§ *Worship with Maker's Mark Bourbon*

BABY OCTOPUS 18

potato, heart of palm, piquillo pepper, basil aioli

§ *The Ritual with Cazadores Reposado tequila*

GIANT TIGER PRAWNS 20

poached, signature cocktail sauce, meyer lemon

§ *Santa Margherita, Pinot Grigio*

SEARED FOIE GRAS* 24

seasonal berries jam, brioche, aged balsamic

§ *Suave & Sound with St-Germain Elderflower liqueur*

BLUE LUMP CRAB CAKE 20

green bean, radish, herb salad, remoulade

§ *Sacrifice with Absolut Peppar vodka*

(V) = vegetarian

§ = suggested pairing

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minimum order per person - 30 / split entrée charge - 10



COURSE TWO



FIELD

(V) HEIRLOOM BABY BEET 14
 organic honey, goat cheese,
 hydroponic watercress, candied pecan,
 valencia orange, aged balsamic
 § Cakebread, Sauvignon Blanc

WEDGE SALAD 14
 bacon, peppers, tomato, cucumber,
 onion, blue cheese dressing

VOODOO CAESAR 14
 parmesan dijon dressing, buttered croutons

SOUP

LOBSTER BISQUE 14
 maine lobster, relish, cognac crème fraîche
 § Guinness Stout

FRENCH ONION 12
 sherry beef broth, gruyère, parmesan crust
 § Duckhorn Migration, Pinot Noir



CHEF'S TASTING MENU



SCALLOP*

on the shell, fennel brandade, lemon verbena emulsion
 § Domaine de Triennes "Sainte Fleur" Viognier, Provence, France

BEET

organic honey, goat cheese, petite greens, radish
 § Cakebread Sauvignon Blanc, Napa Valley

BASS

seared, rainbow cauliflower, finger lime beurre blanc
 § Duckhorn Migration Chardonnay, Russian River

INTERMEZZO

rosemary champagne sorbet

STEAK & EGG*

beef tenderloin, pommes frites, sunny-side up quail egg
 § Louis M. Martini, Cabernet Sauvignon, Napa Valley

DESSERT

"THE SPELL"

Tableside Experience
 passion fruit, mango, semifreddo, marshmallow, seasonal fruits,
 crispy chocolate, array of chef's specialities
 § Moët & Chandon, Rosé Impérial Champagne

chef's tasting menu 95
 suggestive pairings 35

changes & modifications politely declined
 to be served properly, tasting menus should be ordered for the entire table

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SPECIALTIES



DOMESTIC LAMB CHOPS* 58

cheddar potato crisp, haricot vert, braised pearl onions

§ Scottish Love with Chivas Regal 12yr Scotch

DUROC PORK RIBEYE* 42

pickled cabbage, chorizo, roasted stone fruit, grain mustard

§ Apple Of My Eye with Crown Royal Regal Apple

JIDORI FREE RANGE CHICKEN 34

potato mousseline, forest mushroom, chicken jus

§ Wild & Free with Bulleit Bourbon

(V) EGG NOODLE PASTA 34

roasted fall vegetables, parmesan, porcini cream sauce

§ Rex Hill Pinot Noir, Willamette Valley, Oregon



SURF & TURF



VOODOO MÉNAGE À TROIS* 68

6 oz. petite filet, 6 oz. lobster tail, tiger prawns

§ Chateau D'esclans Whispering Angel Rose, Provence, France

CHOICE OF LAND & SEA* 90

LAND ribeye steak, duroc pork, 8 oz. filet mignon, 14 oz. prime flat iron

SEA diver scallops, lobster tail, king crab legs, tiger prawn



FROM THE OCEAN



AUSTRALIAN LOBSTER TAIL 68

baked, white wine, herbed butter

§ Red October with Woodford Reserve Bourbon

1 LB. KING CRAB LEGS 75

drawn butter, charred meyer lemon

§ Duckhorn, Migration, Chardonnay, Russian River Valley

ROASTED SEA BASS 42

creamy celeriac, green beans, yuzu beurre blanc

§ Ferrari-Carano, Chardonnay, Sonoma County

ORA KING SALMON 38

miso glazed, bok choy, jasmine rice

§ Mysterious Mango with Cazadores Reposado tequila

DIVER SCALLOPS* 46

caramelized cauliflower, mushrooms, creamy fennel

§ Domaine de Triennes "Sainte Fleur" Viognier, Provence, France

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ARTISAN STEAKS

CHOICE

21 DAYS WET-AGED, CORN FED, MIDWEST

8 oz. FILET MIGNON* 46

12 oz. FILET MIGNON* 58

§ Rub N' Rye with Bulleit 95 Rye whiskey

PRIME

21 DAYS WET-AGED, CORN & GRASS FED, NEBRASKA

14 oz. FLAT IRON* 43

14 oz. NEW YORK* 58

32 oz. TOMAHAWK* 85

§ Worship with Maker's Mark Bourbon

WAGYU

QUEENSLAND GRAIN FED, DARLING DAWNS, AUSTRALIA

12 oz. RIBEYE* 78

§ Wild & Free with Bulleit Bourbon

DRY-AGED

28 DAYS DRY-AGED, CORN FED, OMAHA FARMED

20 oz. BONE-IN RIBEYE* 58

§ Stags' Leap Petite Sirah, Napa Valley

CERTIFIED ANGUS

21 DAYS WET-AGED, GRASS & CORN FED

16 oz. EYE OF RIBEYE* 58

§ Bayou Sour with Wild Turkey 101 Bourbon

GRASS FED

21 DAYS WET-AGED, 100% GRASS FED & FINISHED, IOWA

16 oz. KANSAS* 58

§ Louis M. Martini, Cabernet Sauvignon, Napa Valley

TOP YOUR STEAK...

foie gras 19 / marrow butter 6 / point Reyes original blue cheese 6

oscar 21 / horseradish garlic crust 6

SIDES

(V) WILD MUSHROOMS 12
assorted forest mushrooms

(V) RISOTTO 10
black truffle, shaved parmesan

(V) ASPARAGUS 10
spring asparagus, white truffle crema

(V) BAKED MAC & CHEESE 10
boursin cream, aged cheddar

(V) WHIPPED POTATOES 10
smoked gouda, herb bread crumbs

(V) CARAMELIZED SWEET ONION 10
aged balsamic, micro herbs

(V) VOODOO FRIED WEDGES 10
truffle oil, parmesan, garlic, parsley

LOBSTER MAC 25
parmesan, lobster essence

BAKED POTATO 12
sour cream, white cheddar, bacon, onion

TEMPURA GREEN BEANS 10
white anchovy dressing, togarashi

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