

Carversteak



Race Weekend Lunch Pre-Fixe Menu

\$95 Per Person

— Amuse —

Black Truffle Chips & Onion Dip *(For the table)*

— Starters —

(Choice of)

Lobster Bisque
Maine Lobster, Fennel Cream

Fork & Knife Caesar
Little Gem Lettuce, Sourdough
Croutons, Parmesan

Roasted Beet Salad
Mixed Greens, Fried Goat
Cheese, Hazelnuts, Balsamic
Vinaigrette

Jumbo Lump Crab Cake
Mixed Greens, Piquillo
Pepper Aioli

— Supplemental —

Seared Foie Gras | 35
Vanilla Toast, Maple Pecans

— Entrees —

(Choice of)

Filet Mignon
8oz / Allen Brothers /
Chicago

Striploin
14oz / Wet Aged 21 Days /
Creekstone Farm

Atlantic Salmon
Toasted Farro, Butternut
Squash, Swiss Chard

**Jidori Roasted
Chicken Breast**
Haricot Vert, Natural Jus

— Add on a Taste of Japan —

5oz A-5 Miyazaki Wagyu Striploin | 275
Each additional 1oz \$55

— Sides —

(Choice of one)

Mac & Cheese Gratin | Roasted Broccolini | Parmesan Truffle Fries | Pommes Puree | Roasted Mushrooms

— Dessert —

Chef Selection of Mini Desserts

À La Carte Oyster Bar

(Served Chilled or Hot with Yuzu-Chili Butter)

Grand Plateau | 175
1 Maine Lobster, 6 Gulf Shrimp,
12 Oysters, 8 Clams, 12 PEI Mussels

Petite Plateau | 120
½ Maine Lobster, 3 Gulf Shrimp,
6 Oysters, 4 Clams, 6 PEI Mussels

Regiis Ova Caviar

Siberian 1oz | 135
Golden Kaluga 1oz | 155
Ossetra 1oz | 185

Jumbo Prawn Cocktail | 32
Espelette Dijonnaise,
Horseradish Cocktail Sauce

Alaskan King Crab | MP
Yuzu Chili Butter, Lemon

