



# Father's Day

A THREE-COURSE EXPERIENCE

SUNDAY, JUNE 21ST

\$98 PER GUEST

## FIRST COURSE

### OYSTERS OF THE DAY

Chef's Selection of Fresh Oysters  
Served with Mignonette & Cocktail Sauce

*Enhance with 10g Osetra Caviar +59*

### NEW ZEALAND BABY RACK OF LAMB

Mint Chimichurri

### FRITTO MISTO

Calamari, Shrimp, Market Fish, Pepperoncini  
Spicy Marinara & Lemon Aioli

### OSETRA CAVIAR SERVICE +145

Traditional Accompaniments:  
Blinis, Crème Fraîche, Chopped Egg & Onion

## ENTRÉE

### LOBSTER FRA DIAVOLO

Mussels, Clams & Shrimp  
Served Over House-Made Spaghetti

### 14 OZ PRIME NEW YORK STRIP

Steak Frites, Grilled Asparagus  
Red Wine Reduction

## DESSERT

### TRADITIONAL TIRAMISU

Espresso-Soaked Ladyfingers  
Mascarpone Cream

### BREAD PUDDING

Golden & Black Raisins  
Vanilla Bean Ice Cream

CURATED BY EXECUTIVE CHEF & OWNER

JAVIER SUAREZ

*Javier Suarez*

*Please inform your server of any food allergies  
or dietary restrictions.*