

The Silver Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougeres, Gruyere

Starters...(Choice Of)

*Pre-select
2 items*

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette Heirloom Apple, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire Cheddar
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course...(Choice Of)

*Pre-select
3 items*

U.S.D.A. PRIME, Illinois Corn Fed, Rib Eye Steak 395g
U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g
Australian Angus, 300+ Days Grain Fed, Dry Age New York Sirloin 340g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Norwegian Salmon, Fennel Puree, Baby Spinach, Port Wine Ginger Reduction

Sides...

French Fries with Herbs
Wild Field Mushrooms
Creamed Spinach With Fried Organic Egg
Roasted Fingerling Potatoes, Smoked Bacon

Sauces...(Choice of 2)

Béarnaise
Argentinean Chimichurri
House Made Steak Sauce
Armagnac, Green Peppercorn

The Sweet...(Choice Of)

*Pre-select
2 items*

Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream
Butterscotch Apple Crumble, Cinnamon Oat Streusel, Vanilla Bean Ice Cream
Tres Leches, Milk-Soaked Sponge Cake, Almond Jelly, Tangerine Sorbet
Sweet Corn Panna Cotta, Toasted Corn Cake, Blueberries

\$200 per person

Cost for this menu is for food only... 20% Gratuity and prevailing government taxes not included

The Gold Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougeres, Gruyere
Mini Kobe "Sliders", Brioche Buns, Sweet Pickles
Knishes, Caramelized Onion, Parmigiano & Potato

*Pre-select
3 items*

Starters...(Choice Of)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette Heirloom Apple, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire Cheddar
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
American Blue Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
Blue Fin Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

*Pre-select
4 items*

Main Course...(Choice Of)

U.S.D.A. PRIME, Illinois Corn Fed, Rib Eye Steak 395g
U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g
Australian Angus, 300+ Days Grain Fed, Dry Aged New York Sirloin 340g
American Wagyu "Kobe Style," Snake River Farms, New York Sirloin 230g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Sautéed Dover Sole "À La Meunière", Preserved Lemon, Parsley
Pan-Roasted Norwegian Salmon, Fennel Puree, Baby Spinach, Port Wine Ginger Reduction

Sides...

French Fries with Herbs
Roasted Fingerling Potatoes, Smoked Bacon
Creamed Spinach With Fried Organic Egg
Wild Field Mushrooms

Sauces...(Choice of 2)

Béarnaise
House Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

*Pre-select
2 items*

The Sweet...(Choice Of)

Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream
Butterscotch Apple Crumble, Cinnamon Oat Streusel, Vanilla Bean Ice Cream
Meyer Lemon Baked Alaska, Chocolate Chiffon, Chocolate Cream, Raspberries
Tres Leches, Milk-Soaked Sponge Cake, Almond Jelly, Tangerine Sorbet
Sweet Corn Panna Cotta, Toasted Corn Cake, Blueberries

\$250 per person

Cost for this menu is for food only... 20% Gratuity and prevailing government taxes not included

The Platinum Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougeres, Gruyere
Mini Kobe "Sliders", Brioche Buns, Sweet Pickles
Knishes, Caramelized Onion, Parmigiano & Potato

Starters...(Choice Of)

*Pre-select
3 items*

Heirloom Apple, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire Cheddar
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
American Blue Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
Blue Fin Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course...(Choice Of)

*Pre-select
4 items*

U.S.D.A. PRIME, Illinois Corn Fed, Rib Eye Steak 395g
U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g
Australian Angus, 300+ Days Grain Fed, Dry Aged New York Sirloin 340g
American Wagyu "Kobe Style," Snake River Farms, Filet Mignon 170g
American Wagyu "Kobe Style," Snake River Farms, New York Sirloin 230g
True Japanese 100% Wagyu, Shiga Prefecture, Honshu Japan, New York 170g
True Japanese 100% Wagyu, Shiga Prefecture, Honshu Japan, Filet Mignon 170g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Sautéed Dover Sole "À La Meunière", Preserved Lemon, Parsley
Pan-Roasted Norwegian Salmon, Fennel Puree, Baby Spinach, Port Wine Ginger Reduction

Sides...

French Fries with Herbs
Roasted Fingerling Potatoes, Smoked Bacon
Creamed Spinach With Fried Organic Egg
Wild Field Mushrooms

Sauces...(Choice of 2)

Béarnaise
House Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

The Sweet...(Choice Of)

*Pre-select
2 items*

Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream
Butterscotch Apple Crumble, Cinnamon Oat Streusel, Vanilla Bean Ice Cream
Meyer Lemon Baked Alaska, Chocolate Chiffon, Chocolate Cream, Raspberries
Tres Leches, Milk-Soaked Sponge Cake, Almond Jelly, Tangerine Sorbet
Sweet Corn Panna Cotta, Toasted Corn Cake, Blueberries

\$350 per person

Cost for this menu is for food only... 20% Gratuity and prevailing government taxes not included