

## MARBLE ROOM LIMITED FEATURES

### JAPANESE DUCK DUMPLINGS 24

duck & pork, sweet chili ponzu, ginger, scallion, toasted sesame, micro cilantro

### CAVIAR FRENCH TOAST 44

Marble Room private label bulgarian osetra caviar, vanilla bean chantilly, berry coulis, red sorrel

### A5 JAPANESE WAGYU BEEF TARTARE 56

white french vinaigrette, quail egg yolk, osetra caviar, chive, grilled focaccia bread, white truffle oil, fresh shaved black truffle

### WAGYU BEEF CARPACCIO 41

texas wagyu, arugula & shallot, dijon vinaigrette, shaved parmigiano, fresh black truffle

### GEMELLI ALLA VODKA SAUCE 31

gemelli pasta, roasted garlic chive butter, stracciatella, basil, extra virgin olive oil

### **Enhancement: colossal sweet crab** 25

### CRAB MAC & CHEESE 41

sweet blue crab, fresh shaved black truffle, creamy black truffle mornay, white truffle oil, chive

### KAGOSHIMA WAGYU FILET 49/OZ

top winner of the prestigious Wagyu Olympics. known for its exceptional tenderness, rich flavor, and dense marbling. A-5, BMS score 10.

### HOUSE DRY-AGED STRIP STEAK MKT

house dry-aged USDA prime bone-in strip steak. very limited quantity, please see server for style and accompaniments.