

— MARBLE ROOM —
LIMITED FEATURES —

CHILLED SHELLFISH MKT
rotation of chilled, seasonal seafood, cocktail
sauce & creole mustard, lemon

JAPANESE DUCK DUMPLINGS 24
duck & pork, sweet chili ponzu, ginger, scallion,
toasted sesame, micro cilantro

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

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.

LOBSTER MAC & CHEESE 110
2 pound cold water lobster, fresh shaved black
truffle, chive mornay, white truffle oil

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.