

FRESH. PRIME. JOY.

# The Mahogany Room

ESTABLISHED  
1992

## STARTERS

### TONIGHT'S SELECTION OF RAW OYSTERS 18

*Champagne mignonette, horseradish, lemon*

### CAVIAR SERVICE

*- limited supply -*

*Crème Presentation, shallot, chive, egg, crème, fraiche, blini*

*Golden Ostra 1 oz. 250 | California Wild Hackleback 1 oz. 90*

### TUNA NIÇOISE TERRINE 20

*Chilled grilled raw ahi tuna, artichoke, tomato, leek, piquillo pepper puree,  
cured olive, saffron potato*

### PARMESAN SFORMATO CUSTARD 16

*La Quercia Prosciutto, compressed melon, parmesan consommé*

### SHORT RIB & BONE MARROW AGNOLOTTI 18

*Veal jus, parmesan velouté foam, fresh horseradish, brown butter crumbs*

### FOIE GRAS TORCHON 22

*Apple puree, brioche toast, fleur de sel, pickled apple*

### PAN SEARED NEW BEDFORD SCALLOP 18

*Chilled English pea bisque with coriander, mint & crème fraiche,  
warm wild mushroom, shallot, pea salad, fennel pollen, olive oil*

### PAN CON TOMATE 16

*Beef crudo, garlic confit, local tomatoes, pickled ramps, tomato powder*

### TONIGHT'S SEASONAL SOUP CREATION 10

## SALAD SELECTIONS

### LITTLE GEM CAESAR SALAD 12

*Traditional dressing, brioche toast, soft egg, Reggiano, crispy prosciutto crumbs*

### SALT ROASTED HEIRLOOM BABY BEETS 14

*Watercress, goat cheese mousse, upland cress, crushed pistachio brittle*

### SIMPLE SALAD 10

*Baby lettuces, shaved farm vegetables, radish, champagne vinaigrette*

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## OUR STEAKHOUSE EXPERIENCE

PROUDLY SERVING JIMMY P'S A-7 WAGYU BEEF

*All steaks served with veal reduction, bearnaise sauce, and marrow-mustard butter, accompanied by pan roasted herbed potatoes, glazed cippolini onions, and bourbon-maple glazed Brussels sprouts with house made guanciale*

### STEAK TEMPERATURES

BLUE: *cold red center*

RARE: *cool red center*

MED RARE: *warm red center*

MEDIUM: *warm pink center*

MED WELL: *warm slight pink center*

WELL: *hot center no pink*

**NY STRIP** 16 oz. 68 | **FILET MIGNON** 8 oz. 68 | **BONE-IN RIBEYE** 16 oz. 68

**BLACK ANGUS TOMAHAWK CHOP FOR TWO** 32 oz. 150

- limited supply -

### ADDITIONAL PREPARATIONS

OSCAR: *Alaskan king crab, asparagus spears, bearnaise sauce* | 22 supplement

SURF: *Butter poached Maine lobster tail* | 22 supplement

ROSSINI: *Seared Hudson Valley Foie Gras & black truffle* | 25 supplement

## CHEF'S FEATURES

**DOVER SOLE MEUNIERE** 68

*Fresh whole dover sole with pomme rissole, vegetable mélange, lemon-brown butter*

**DRY AGED MOULARD DUCK BREAST** 36

*Mushroom crusted, duck skin crumble, confit tortelloni, cherry gastrique, red cabbage, carrots*

**WHOLE GRILLED TWO POUND MAINE LOBSTER** MP

*Confit garlic butter, grilled asparagus, roasted roma tomato, smoked gouda croquette*

**GRILLED VEAL CHOP** 38

*Confit Brandied wild mushrooms, marsala wine reduction, fondant potato, root vegetables*

**PARISIAN GNOCCHI** 28

*Cauliflower silk, seared king trumpet mushrooms, mushroom conserva, cauliflower fleurets, mushroom consommé*

**POACHED HALIBUT** 36

*Champagne vin balance, confit leeks, chives*

**PRIME RIB MEDALLION** 45

*Confit ribeye cap, confit garlic puree, mushroom stuffed potato croquette, roasted beef jus lie, asparagus*

### CAPTAIN'S TABLESIDE SERVICE

**PETITE RACK OF COLORADO LAMB**

*Carved tableside with Dijon herb crumb crust, minted red wine reduction, potato gratin, asparagus*