

FRESH. PRIME. JOY.

The Mahogany Room

ESTABLISHED
1992

STARTERS

CHILLED SEAFOOD PLATTER 36**

Selection of Oysters, Crab, Shrimp, Tartare, & Caviar

VEAL CARPACCIO* 18

Truffled Cheese, Lemon Dressing, Sea Salt, Radish

ORA KING SALMON TARTARE* 18

Dijon, Chive, Cold Pressed Olive Oil, Meyer Lemon, Rice Crisps

ADVENTURES IN TOMATO 15

*Ripe & Marinated Local Tomato, Tomato Water Gel,
Goat Feta, Cress, Mint Dressing*

OYSTER ROCKEFELLER 18

Herbs, Spinach, Pernod, Reggiano

LOBSTER STEW* 20

Fabled Favorite Recipe of JFK

A Study in Simplicity with Butter Poached Lobster & Brioche Toast

LITTLE GEM CAESAR SALAD* 12

*Traditional Dressing, Brioche Toast, Soft Egg, Reggiano,
Crispy Prosciutto Crumbs*

SIMPLE SALAD 10

*Baby Lettuces, Shaved Farm Vegetables, Radish,
Champagne Vinaigrette*

THREE BEET & LENTIL SALAD 12

*Cress, Beet Gel, Pickled Beet, Shaved Beets,
Whipped Goat Cheese*

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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OUR STEAKHOUSE EXPERIENCE

PROUDLY SERVING JIMMY P'S A-7 WAGYU BEEF

*All Steaks Served with Red Wine-Shallot Demi-Glace & Bearnaise Sauce
Accompanied by Black Truffle-Potato Puree, & Creamed Spinach*

STEAK TEMPERATURES

BLUE: *cold red center*

MEDIUM: *warm pink center*

RARE: *cool red center*

MED WELL: *warm slight pink center*

MED RARE: *warm red center*

WELL: *hot center no pink*

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

ADDITIONAL PREPARATIONS

OSCAR: *Alaskan King Crab, Asparagus Spears, Béarnaise 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 VERONIQUE 60

Grapes, Vermouth, Risotto, Carrot Nage, Garden Vegetables

PETITE RACK OF LAMB* 60

Mountain Mint, Pickled Raisin Cous Cous, Tahini Carrots, Mint Yogurt

SPICED CHILEAN SEA BASS* 38

Saffron Risotto, Mussels, Vadouvan Cream

BEEF CHEEK* 45

*Herb Polenta, Braised Mushrooms, Thumbelina Carrots,
Cippolini Onion, Baby Leek*

BOUILLABAISSE 36

*Gulf Shrimp, Lobster, Mussels, Clams, Local Fish,
Fennel-Tomato Broth, Saffron Emulsion, Baguette*

PAN SEARED TOFU 25

Kabocha Nage, Braised Swiss Chard, Calabrese Verge

POULET ROUGE 36

Truffle Potato Puree, Baby Leeks, Thumbelina Carrots, Cippolini Onion

DARK CHOCOLATE SOUFFLE 10

Kahlua Crème Anglaise, Salted Caramel Gelato, Cappuccino Macaron

Please order with your entrée and allow 20 minutes preparation time