NEW YEAR SPECIAL

225 PER PERSON

WAIT FOR YOUR SURPRISE,
WHEN THE COTE CART ARRIVES!

POURING CHAMPAGNE BY THE GLASS
FROM A 3L ‘JEROBOAM’ OF
R.H. COUTIER TRADITION BRUT CHAMPAGNE
$35 / GLASS

Gogi Cha
고기 차
"Butcher’s Tea"– consommé from
American wagyu brisket

“Steak & Eggs”
제비어를 합한 토트라이언 인실타르타
Hand-cut filet mignon tartare,
Golden Ossetra caviar, milk toast

Butcher’s Celebration
모둠 고기한상
Filet, dry-aged ribeye,
American Wagyu sirloin, American Wagyu cote,
A5 Wagyu ribeye, grand cru galbi

Longevity Noodle
뜨끈한 잔치국수
with pocket of good luck

Soft Serve
소프트 아이스크림
Soy sauce caramel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Scallop
가리비
Try the “tenderloin” of the sea.
Diver scallops from Nantucket Bay

A5 Wagyu
와규 등심
The “butter” steak.
The highest grade of Japanese wagyu.
33 / oz. Miyazaki Ribeye
30 / oz. Miyazaki Filet Mignon
72 / oz. Kobe Ribeye

Maine Lobster Fritters
포리클로프 새우가 들어간
แฮמס터 신작무침
More festive than the ball
drop in Times Square.
Gulf shrimp, sweet corn,
citrus-gochugaru aioli

Fisherman’s Welcome
석화와 우니
A perfect bite to start your night.
Oyster topped with uni

Caviar Service
클래식 케비어 차림
Bling, bling, baby!
With Korean milk toast
Regis Ova Kaluga Royal Hybrid
120 / oz. | 495 / tin (4.4 oz)
Petrossian Tsar Imperial Duarenki
195 / oz. | 740 / tin (4.4 oz)

Lobster Tail
แฮמס터 메일
Who doesn’t want a little tail tonight?
Live Maine Lobster

Colorado Lamb Chop
영양비
The other awesome red meat.
Pasture raised, grass-fed lamb

White Alba Truffles
백 송로버섯
A decadent delight, to close out your night.
Shaved tableside!
102 / 3 grams

December 31, 2021

Good-bye 2021, Hello 2022!