

Chef Hopcraft Tasting Menu

• CAVIAR AMUSE-BOUCHE •

FIRST COURSE

(served family style)

SHELLFISH PLATTER / oysters* - pickled prawns - king crab - ceviche* - lobster

SECOND COURSE

(choice of)

BLUE ICEBERG / Nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes

BURRATA / heirloom tomatoes - aged balsamic - pesto

YELLOWTAIL CRUDO* / spicy ponzu - Fresno peppers - crispy garlic

THIRD COURSE

(choice of)

14oz DELMONICO RIBEYE*

10oz FILET*

MISO GLAZED CHILEAN SEABASS / sautéed bok choy - ginger - Thai basil

16oz VEAL CHOP* / capers - lemon - spaghetti squash

MUSHROOM & TRUFFLE TAGLIATELLE / baby spinach - fresh shaved black Australian truffle - pecorino

SIDES

(served family style)

SWEET CORN PUDDING | LOBSTER MAC & CHEESE
CREAMY TRUFFLED YUKON POTATOES | BROCCOLINI

DESSERT

(served family style)

SWEET POTATO DONUTS / pecan crusted - chantilly

CHOCOLATE FLOURLESS CAKE / chocolate ganache

\$175 per guest**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.*

***Pricing does not include tax & Gratuity*

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