

TURN UP THE HEAT FOR DAD
Father's Day Dinner

STARTERS

AYESHA'S FRESHLY BAKED CORNBREAD

thai red curry butter

MICHAEL'S WALDORF SALAD

celery, green apple, red grapes
poppyseed-yogurt dressing

'PEKING' PORK BELLY BAO BUNS

cucumber, scallion, chicharron, hoisin, quail egg

NASHVILLE HOT-TOKYO FRIED CHICKEN

ginger-sake marinated chicken
tamari pickles, sriracha mayo

MAINS

SELECT YOUR MAIN

JAMAICAN STYE BRAISED OXTAIL

red bean-coconut rice, roasted carrots
green seasonin'

ROASTED MARY'S CHICKEN

espelette butter, onion jus, pomme puree

TOMATO GINGER GLAZED SALMON

saffron cous cous, dill yogurt espuma
blistered cherry tomatoes

SMOKED "GALBI" BEEF SHORT RIBS +15

kimchi, furikake rice, apple-soy glaze

NEW YORK STRIP STEAK

served with asiago stuffed potatoes and red wine ju

ST LOUIS CUT PORK RIBS

american | smokey mama bbq sauce, dill pickles
korean gochujang | toasted sesame, scallions, dill

DESSERT

DEVIL'S FOOD DARK CHOCOLATE CAKE

FATHER'S DAY SPECIAL

**32 OZ. HAY SMOKED TOMAHAWK
MAINE LOBSTER TAIL**

165 EACH

smoked bernaise
red wine butter
pommes puree

**85 per guest
excludes tax and gratuity
for parties of two or more**

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity. We require a signed copy of the merchant receipt confirming any gratuities made on bill.