

# SEAGAR'S

PRIME STEAKS & SEAFOOD

## CHEF'S TABLE DINNER

### Amuse Bouche

#### Oyster

Honeydew and Aji Amarillo Mignonette

#### Rock Shrimp

Citrus, Avocado, Chili

#### Chūtoro

Yuzu, Ginger, Scallion

2019 Nicholson Jones Sauvignon Blanc

#### Bresaola

Arugula, Grana Padano, EVOO

#### Tarte Tatin

Cured Duck, Goat Cheese,  
Wild Mushroom, Cherry

#### Risotto

Saffron, Camembert, Chanterelle

2017 Alexana Terroir series Pinot Noir

#### Intermezzo

#### Lobster

Butter, Champagne, Caviar

Roederer Estate Brut Rosé Champagne

#### Lamb Rack

Apricot, Hazelnut, Port

#### Spinalis

Beef Ragout, Foie Gras, Dumpling, Tellicherry

2015 Kathryn Kennedy's "Lateral" Meritage

#### Apple

Assorted textures

#### Chocolate

Hazelnut, Passionfruit

2017 Inniskillin Icewine Cabernet Franc