



LINCOLN COURSE

6,160

Appetizer

SHRIMP COCKTAIL



Salad

CAESAR SALAD



Main (choose one)

PRIME RIB



5oz, mashed potatoes, seasonal greens, au jus

TENDERLOIN

5oz certified angus beef
+ today's sides

CATCH OF THE DAY

+ today's sides

Dessert

CHEESECAKE



or

SHERBET

yuzu | lemon | orange

or

MANGO SORBET

+ segafredo zanetti coffee or mighty leaf tea

NEW YEAR CELEBRATION

January 2-31 | ¥6,900

Welcome Bubbly

NV ROLAN VAN HECK

To Start

LAVOSH



Appetizer

MARINATED SCALLOPS



spiced carrot puree, hazelnuts, basil pistou, lotus chips and micros

Soup

ONION GRATIN SOUP



peasant croutons and gruyère

Salad

CLASSIC CAESAR SALAD



bacon, croutons and anchovy dressing

Entrée

PRIME RIB



6oz, mashed potatoes, seasonal greens, au jus

or

PAN-FRIED DOVER SOLE



tarragon, capers, potato dumplings, broccolini
and lemon butter sauce

Dessert

BLACK FOREST CAKE



cherries, whipped cream and kirsch
+ segafredo zanetti coffee or mighty leaf tea

WASHINGTON COURSE

7,350

Appetizer I

SHRIMP COCKTAIL



or

TODAY'S SOUP

Salad

GARDEN SALAD



Appetizer II

CRAB CAKE



Main (choose one)

PRIME RIB



8oz, mashed potatoes, seasonal greens, au jus

RIB EYE

12oz certified angus beef
+ today's sides

LAMB CHOPS



three 3oz new zealand chops + today's sides

CATCH OF THE DAY

+ today's sides

Dessert

CHEESECAKE



or

SHERBET

yuzu | lemon | orange

or

MANGO SORBET

+ segafredo zanetti coffee or mighty leaf tea

Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy signature dish

Prices include 8 percent consumption tax.