

DIPLOMAT PRIME

\$75++

APPETIZER

CHOICE OF:

Tuna Carpaccio

charred scallion vinaigrette, crispy capers,
black garlic foam, mint chive oil, hazelnut

Truffle Pink Shrimp

shrimp mousse, black truffle cream, shaved fennel,
brown butter dressing, toasted brioche

Prime Beef Tartare

hand cut prime tenderloin, smoked egg yolk, shallot,
bone marrow vinaigrette, fine herbs, potato chips

ENTRÉE

CHOICE OF:

Petite Filet

espresso rubbed filet, duck fat crispy potato,
asparagus, bearnaise

upgrade to 22oz Prime Dry Aged Bone In Ribeye + \$30

upgrade to 10oz Wagyu Skirt Steak +\$20

Iberico Secreto Pork

smoked eggplant puree, cured tomato, artichoke,
lemon gremolata

Faroe Island Salmon

miso sweet potato, puffed rice, baby leek,
yuzu beurre blanc

DESSERT

CHOICE OF:

Crème Brûlée
Chocolate Cake



No substitutions. For parties of five or more, the entire table must participate
in the prix fixe menu