

## SOMMELIER WINE FEATURE

### DOMAINE DE VIEUX TÉLÉGRAPHE "LA CRAU" 2020 6 LITER ON TAP

One cannot think of Châteauneuf-du-Pape without thinking of Domaine du Vieux Télégraphe. For many, La Crau is Châteauneuf-du-Pape's grandest cru. The Brunier family is legendary in its own right, having been rooted to the plateau known as La Crau for over a century. Even during a dry vintage like 2020. The fruit remains buoyant, balanced, and, in this case, ripe with velvety black cherry, dried herbs and a beautiful body. Their goal is to find a harmony between aromatic complexity, tannic structure, and richness, which they achieve year after year.

glass 45

## reserve spirits

**ARDBEG 25 YEAR OLD**  
-350-

**MACALLAN 25 YEAR**  
-600-

**CANADIAN CLUB CRONICLES 42 YEAR**  
-100-

**CLASE AZUL GOLD**  
-100-

**DON JULIO ULTIMA RESERVA**  
-70-

**REMY MARTIN XO**  
-65-

priced at 2 oz

a service charge of 20% will be added to all checks  
including a steak book selection



## reserve steaks

### LINZ HERITAGE PRIME BEEF

-calumet city, illinois-

**50 OZ TOMAHAWK**

dry aged in house 45 days

-265-

**14 OZ NEW YORK STRIP**

dry aged in house 30 days

-95-

### AUSTRALIAN WAGYU BEEF

WESTHOLME FARMS WAGYU

-queensland, australia-

**18 OZ RIBEYE**

marble score 8-9

-185-

### VINTAGE AUSTRALIAN GRASS-FED BEEF

CAPE GRIM VINTAGE

-tasmania, australia-

processed at minimum 60 months of age  
for a more mature and developed experience

**16 OZ RIBEYE**

-110-

-price includes choice of one first course listed below-

#### GEM LETTUCES

rendered bacon, compressed apple,  
pickled cherry, ricotta salata

#### SQUASH SOUP

buttercup squash, sweet potato,  
calabrian chile, apple, pepitas

#### GRILLED ARTICHOKEs

pear butter, poached bartlett pear, capers,  
sunchoke chip, garlic chimichurri

all steaks accompanied with the following sides & sauces

whipped potato puree, red wine braised onions,  
delicata squash, charred leek and herb sauce, béarnaise

chasseur sauce +3    beef marrow butter +3    herbed lemon butter +3

bordelaise sauce +3    harissa carrots +15    maitake mushrooms +18

3 scallops +18    3 prawns +18

please allow additional time for medium well or above, and larger format options

**COCKTAILS/BEER**



**SPIRITS**



**WINE**



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

