

NICK & SAM'S

AN UPTOWN STEAKHOUSE

'FORK DROPPER FRIDAY CHEFS TABLE' #18 NICK & SAM'S 25TH ANNIVERSARY MENU 'RAISING THE STEAKS'

BREAKFAST OF CHAMPIONS

Crispy Rice / Fatty Tuna / Sanuki Beef Bacon / Slow Cooked Egg Yolk

HAND CUT MIYAZAKI TARTARE

Kaluga Caviar / Asian Pear / Milk Bread / Beef Tendon Puffs

CRAB CAKE

Colossal Crab & Scallop 'Cake' / 'Nick & Sam's Slaw' Emulsion / Pickled Mustard Seed / Potato

A5 NIGIRI 3 WAYS

Yuzu Pepper & Yuzu Sorbet / Seasonal Truffle & Truffle Salt / Foie Gras & Port Glaze

BONE MARROW BRULEE

Beef Cheek Marmalade / Santa Barbara Uni / Tallow / Fines Herbs

REVISITED COLOSSAL CRAB COCKTAIL

Seared Kiwami Tenderloin / Cocktail Sauce Gelee / Cilantro Espuma

KING CRAB ELOTES

Sriracha Aioli / Queso Cotija / Hokkaido Snow Beef 'Carne Asada' Rib Eye / Huitlacoche Amazu Butter

HWD BRISKET SANDO

Shokupan / Black Garlic BBQ / Oshinko / Satsumaimo

GYUKOTSU RAMEN

Japanese Short Rib / '48 Hour' Beef Marrow Bone Broth / Shitake / Scallion / Egg

SURF N TURF

Ohmi Tenderloin / Australian Rock Lobster Wellington / Uni Hollandaise

DESSERTS

3 exceptional small bites prepared by the participating chefs

