The Gilded Age

A Five Act Tasting

THE OVERTURE BLACKTIE • 1880s

Osetra Caviar Deviled Egg & Truffle Martini*

Russian Osetra. Fine Herbs. A Truffle-Washed Vodka Martini. *Non-Alcoholic Martini Available*

In the 1880s, America supplied nearly all the world's caviar, and New York saloons gave it away at the bar.

THE OPENING ACT • 1890s

Oysters Rockefeller*

Baked On The Half Shell. Creamed Spinach. Comté. Panko.

Oysters Rockefeller was created at Antoine's in New Orleans and named after John D. Rockefeller, the richest man in America at the time. His recipe is still a family secret. This one is ours.

THE SUPPORTING ACT • 1876

Lobster Newberg

Puffed Pastry. Shellfish Emulsion. Aged Balsalmic. Fine Herbs.

At Delmonico's in New York, legend has it that sea captain Ben Wenberg introduced the dish to the restaurant. After a falling-out with the house, his name was rearranged to create Lobster Newberg.

THE HEADLINER • 1837

The Delmonico*

35-day dry-aged Mishima Reserve Wagyu Strip. Coffee Crust. Bone Jus.
Smoked Cauliflower Crème. Steak House Onion Ring.

Delmonico's is hailed as America's first true restaurant, and it's house strip became the steak every steakhouse since has chased.

THE ENCORE • 1897

Cherries Jubilee

Dark Cherries Flambéed Tableside. House Spun Vanilla Gelato. Toasted Pecan. Chantilly.

Chef Auguste Escoffier famously created a flaming cherry dessert for Queen Victoria's Diamond Jubilee. Served ablaze at the table, it became a showstopping finale in America's finest dining rooms.

99/guest

Share allergies with your server; otherwise, no substitutions — trust the show.

Wine Pairings

Moillard Cremant
Rosé Brut,
Bourgogne, France, NV

Kesseler 'R'
Riesling,
Rheingau, Germany, '23

Duckhorn
Cabernet Sauvignon,
Napa, California, '23

Kopke 20 Yr
Tawny Port,
Vila Nova De Gaia, Portugal
Matured in Wood

Add the wine pairing | four pours +49

Join us for the Holidays

THANKSGIVING DAY

Thursday, November 26

10:30am – 8:00pm*

CHRISTMAS EVE

Thursday, December 24

11:30am – 9:00pm*

CHRISTMAS DAY

Friday, December 25

11:30am – 9:00pm*

NEW YEAR'S EVE

Thursday, December 31

Lunch 11:30am – 3:00pm | Dinner Open at 5pm*

**Please note we will not be open for Social Hour on Thanksgiving Day, Christmas, or for New Year's Eve.*

NEW YEAR'S DAY

Friday, January 1

Brunch 10am – 3pm | Social Hour 3pm – 7pm | Dinner 5pm – 10pm

Scan Here to Book Online with OpenTable
Or Call 713-769-0670 to Book