# A5 WAGYU DINNER

*A 6-COURSE DINING EXPERIENCE*

## JAPANESE WAGYU FAT POACHED BLUE PRAWN

*from New Caledonia, South Pacific*
*pickled ginger, shiso white soy dashi*

## OLIVE FED WAGYU CARPACCIO

*from Shodoshima Island, Japan*
*smoked beef fat aioli, gaeta olives, wagyu fat potato crisp*
*soy cured egg yolk, yuzu*

## WAGYU FAT POACHED AND PAN ROASTED STURGEON

*from Elk Grove, California*
*king crab wrapped in wagyu lardo, sauce choron*
*fried maitake mushroom, aged sherry elixir*

## WAGYU BRISKET

*from Satsuma Farm, Kagoshima Prefecture*
*herb infused consommé, bone marrow, glazed turnips*
*fingerling potato, bok choy kimchi*

## ROASTED BEEF STRIPLOIN

*from Daimaru Farm, Hokkaido*
*black truffle au poivre*
*truffle potato culurgione, shaved black truffle*

## SMOKED A5 WAGYU CARAMEL

*dark chocolate, hazelnut, vanilla anglaise*
*cocoa nib tuile*

*Wine pairing available at an additional cost*

# TABLESIDE AT SWIFT & SONS

## COCKTAIL CART

*Ingredient driven, classically inspired cocktails prepared tableside on our hand-built bar cart. See reverse side for cocktail options.*

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## MAGIC, UP CLOSE & PERSONAL

*A unique, sleight of hand experience by our in-house magician to enhance your evening. Limited availability. Ask your captain for pricing and details.*

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## CHOCOLATE TROLLEY

*To end your night on a sweet note, our collection of decadent cakes, cookies, candies, and bite-sized pastries. Inspired by dessert carts of the 1950's and 60's and the pastry windows of Paris.*

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