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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