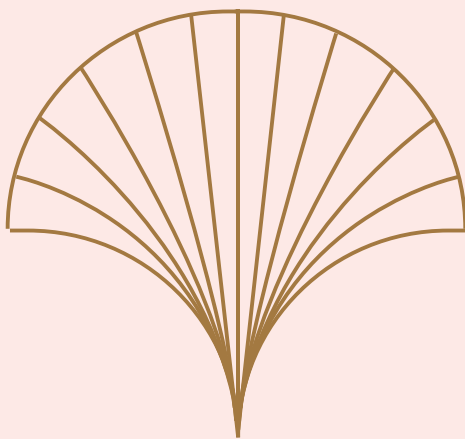




THE SUPPER CLUB

at Manhattan 9

1ST COURSE



“Caviar Cannolis”

Crispy Flash Fried Cannolis . Spicy Tuna Tartare Filling . Whipped Pistachio Mascarpone . Tobiko Caviar . Chive Garnish

2ND COURSE



“Tomato Carpaccio”

Heirloom Tomato Medley . Burrata . Shaved Shallots . Fresh Basil . Extra Virgin Olive Oil . Maldon Sea Salt . Toasted Pine Nuts

3RD COURSE



“Tribeca Angry Lobster”

Housemade Linguine . Garlic . Cherry Tomatoes . Hot Cherry Peppers . Maine Lobster . White Wine Butter Reduction . Fresh Basil

4TH COURSE



“Wagyu NY Strip”

Pan Seared American Wagyu New York Strip . Sautéed Spinach . Crimini Mushrooms . Truffle Butter . Crispy Shallots

5TH COURSE



“Crepe Suzette”

Housemade French Crepes . Citrus Grand Marnier Glaze
Caramelized Florida Oranges . Vanilla Bean Ice Cream
Powdered Sugar . Mint