My name is Dario Cecchini and my family have been butchers for eight generations, father to son. I try to maintain the high values of my work and my family’s traditions. I always say that a man is like a tree: he must have his feet, his roots, planted firmly in the earth, traditions; and his head, the crown of the tree, must be in the sky, in the contemporary world. Having respect of the animal, of its life, of its death, and using everything to the very last tendon with conscience is what I have been doing every day for the past 40 years. I am a butcher from head to tail. My beef and my pork aren’t of any specific breed and they are raised in Catalonia, Spain, by people that I have known for over 20 years and that I trust deeply. Sometimes the beef might be of the Chianina breed and it comes from the Manetti family in the splendid Fontodi farm in Panzano in Chianti.”
HIGHLIGHTS

* Prime cuts of the finest steaks sourced from the world’s most prominent locales

* Unrivaled quality and all-natural ingredients

* Extensive international wine list

* Unique cocktails crafted by our mixologists

* Three private dining rooms

* Outdoor patio spaces available
First Course

Crisp Wedge Salad
Pancetta, Shallots, Egg, Blue Cheese Dressing

Baby Hearts of Romaine
Parmesan, Croutons, Garlic Caesar Dressing

Second Course
Please select two of the below options

Glacier 51 Toothfish
Miso Glaze, Shiitake Mushroom Tea, Ginger

Mary’s Organic Chicken
Lemon Garlic Purée, Tuscan Kale

Wagyu Beef Tenderloin
28-day Aged F1 Wagyu

On the Side

Whipped Potatoes
Charred Sweet Corn
Grilled Asparagus

Third Course

New York Style Cheesecake
&
Chocolate Molten Cake

Served Family Style

THE APPRENTICE

$125 per person

Should you have any dietary requirements or allergies, please ask for the Manager
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices displayed are subject to 12% VAT and a 15% Service Charge 6/26/19
THE BUTCHER

$155 per person
Served Family Style

First Course
Roasted Beet Salad
Goat Cheese, Watercress, Candied Hazelnuts, Sherry Vinegar
Baby Hearts of Romaine
Parmesan, Croutons, Garlic Caesar Dressing
Marinated Blue Crab Cake
Rémoulade, Capers, Celery

Second Course
Please select two of the below options
Glacier 51 Toothfish
Miso Glaze, Shiitake Mushroom Tea, Ginger
Mary's Organic Chicken
Lemon Garlic Purée, Tuscan Kale
Niman Ranch New York Striploin
Prime USDA 21-Day

On the Side
Whipped Potatoes
Charred Sweet Corn
Grilled Asparagus

Third Course
Please select two of the below options
Chocolate Molten Cake
or
Key Lime Pie
or
New York Style Cheesecake

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THE MASTER

$195 per person
Served Family Style

Truffle and Caviar Amuse-Bouche

First Course

Tuscan Steak Tartare with Truffle
Dario Cecchini’s Signature Top Sirloin Tartare

Baby Hearts of Romaine
Parmesan, Croutons, Garlic Caesar Dressing

Roasted Beet Salad
Goat Cheese, Watercress, Candied Hazelnuts, Sherry Vinegar

Marinated Blue Crab Cake
Rémoulade, Capers, Celery

Second Course

Glacier 51 Toothfish
Miso Glaze, Shiitake Mushroom Tea, Ginger

Wood Grilled & Broiled Tomahawk Steak 50oz
Darling Downs Australian F1 Wagyu A4

Mary’s Organic Chicken
Lemon Garlic Purée, Tuscan Kale

Chef’s Selection of Sides

Whipped Potatoes
Charred Sweet Corn
Grilled Asparagus

Third Course

Chocolate Molten Cake
&
New York Cheesecake
&
Key Lime Pie

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Served Family Style
ADD-ON OPTIONS AND ACCOUTREMENTS

Additions to Any Menu

Black River Royal Osetra Caviar - $165 per oz
Blini, Shallots, Crème Fraîche

Freshly Shucked Oysters with Champagne Mignonette- $4 per piece
Chef’s Daily Selection

“Fit for a King” Seafood and Shellfish Tower- $145
Alaskan King Crab, Spiny Lobster Tail, Oysters, Prawns, Maine Lobster Salad

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All prices displayed are subject to 12% VAT and a 15% Service Charge 5/24/19
EVENT INFORMATION

RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract and credit card deposit of 50%. Your remaining balance will be charged in full at the conclusion of the event.

MENU PRICING

We require a prix fixe menu for all parties 12 or larger. Our prix fixe menus range in price from $125 to $195, with additions and substitutions made upon request. Menu selection must be made at the time of booking. All menu prices are not inclusive of 12% Value Added Tax and 15% gratuity.

FINAL GUEST COUNT

Your final guest count is required 72 hours prior to the event start time and may not reduce thereafter. The contracted number of guests should be the minimum guest count. Contract guest count and food and beverage pricing is the minimum, no reductions to the minimum can be made. If reduction of guest count is made within 72 hours of event start time, your final bill will reflect charges for the contracted guest count.

Details and contracts for partial and full restaurant buyouts will be arranged separately.

NON-REFUNDABLE DEPOSITS/PREPAYMENT

An initial non-refundable deposit of 50% will be required to hold your reservation. Credit cards and wire transfers are accepted as deposits. All deposits will be applied to the client’s final bill.

ALLERGIES AND DIETARY RESTRICTIONS

Please alert your Special Events Manager if any of your guests have any dietary restrictions or allergies. As possible, we are glad to accommodate modifications that fit the needs of you and your guests.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.
BEVERAGES

We have an extensive wine and cocktail selection and would be happy to help you curate beverage packages in advance for your event! Please speak with us regarding beverage packages and minimums for your group.

CAKE

It would be our pleasure to arrange a cake for your event! Our Pastry Chef can create a cake with a custom legend for your event, starting at $12 per person.

GROUP GIFTS

Please let us know if you would like to arrange a welcome gift or parting gift for your group!

PRINTED MENUS

We offer printed menus for all events. We can customize your printed menu by including your event name or company logo.