



AFTER EIGHT

WINE DINNER

**\$80 PER PERSON, AVAILABLE
NIGHTLY FOR A LIMITED TIME
AVAILABLE ALL DAY SUNDAY
EXCLUDES FEBRUARY 14-17**

**PLEASE CHOOSE ONE SELECTION
FROM EACH COURSE**

Matt King EXECUTIVE CHEF

AFTEREIGHT 2018

FIRST COURSE

OYSTERS ON THE HALF SHELL*
- ½ DOZEN

CLAMS ON THE HALF SHELL*
- ½ DOZEN

BURRATA
roasted tomato, balsamic, basil, crostini

STEAK TARTARE*
capers, onion, dijon, cured egg yolk,
crostini

PRINCE EDWARD ISLAND MUSSELS*
prosciutto, lemon cream sauce

TUNA POKE*
charred avocado, pickled watermelon
radish, wasabi ginger emulsion,
lotus crisps

RIB EYE CARPACCIO*
dry-aged rib cap, arugula,
parmesan, lemon oil

BEEF BACON
thick cut, bourbon apples, fresno chiles

CLASSIC SPLIT PEA SOUP

SOUP DU JOUR
WOLLENSKY SALAD
romaine, teardrop tomatoes, potato
croutons, bacon lardons, marinated
mushrooms, dijon vinaigrette

CLASSIC CAESAR
traditional presentation with
garlic croutons & parmesan

ICEBERG WEDGE
applewood smoked bacon,
bleu cheese, scallions

SPINACH SALAD
maple glazed peppered bacon, poached
egg, sherry vinaigrette

MAIN COURSE

SALMON STEAK*
Tuscan kale, celery root, roasted scallion oil

YELLOWFIN TUNA*
wasabi ginger sauce, charred cauliflower,
shishito peppers

TRUFFLE ROASTED CHICKEN
organic, slow roasted, natural jus

PORK CHOP
apples, fresno chiles, bourbon glaze

SIGNATURE FILET MIGNON 10 OZ.

TWIN FILETS WRAPPED IN BACON

**USDA PRIME BONELESS NEW YORK
STRIP 16 OZ.**

FILET OSCAR 10 OZ.
jumbo lump crab meat, asparagus,
hollandaise

COFFEE & COCOA RUBBED FILET 10 OZ.
ancho chili butter, angry onions

GORGONZOLA CRUSTED FILET 10 OZ.
applewood smoked bacon, scallions

SIDES

**SHAVED BRUSSELS SPROUTS, BACON,
BANYULS VINEGAR**

WHIPPED POTATOES

HAND CUT FRENCH FRIES

SAUTÉED OR CREAMED SPINACH

HASHED BROWN POTATOES

BUTTERMILK ONION RINGS

ROASTED KING TRUMPET MUSHROOMS

DESSERT

CHOCOLATE CAKE
layered with Baileys Irish Cream,
chocolate mousse, chocolate ganache

COCONUT LAYER CAKE
coconut cake, whipped cream, Malibu
Rum syrup, crisp tuile, shaved coconut

WINE PAIRINGS

**PAUL CHENEAU CAVA BRUT
PENEDES, SPAIN**

Crystal clear greenish color with golden highlights. Fine and constant bubbles forming a great rosary on the top of the glass, a nose of wild meadow flowers fusing into pleasant fruit aromas and subtle aging undertones. The palate is fresh with good acidity and balanced with floral notes and flavors of creamy pastries, with a nice lively finish

**VINA LOS VASCOS CHARDONNAY
CENTRAL VALLEY CHILE**

A fresh, delicate wine with a harmonious, fruity bouquet. The vineyard's own Chardonnay grapes are complemented by a selection of grapes from the Casablanca Valley, further north between Santiago and Valparaiso. This wine has an appealing character with a good length of fruit and aromas of melon, banana and grapefruit

**KEYSTONE DUXINARO PINOT NOIR
MONTEREY COUNTY**

Monterey County has been respected as one of California's finest Pinot Noir growing areas for 25 years. This release shows the ripe cherry and plum flavors and aromas associated with the varietal and modest oak to enhance flavors

**COMPASS CABERNET SAUVIGNON
CALIFORNIA**

This Cabernet is deeply colored and holds black cherry and dark chocolate aromas accented by subtle smokiness. Flavors of blackberry, cassis and mocha mingle with supple tannins for a pleasant and lingering finish

TAX & GRATUITY NOT INCLUDED. FULL PARTY PARTICIPATION REQUIRED. AVAILABLE FOR A LIMITED TIME. AND NOT AVAILABLE WITH ANY OTHER OFFER. RESERVATIONS RECOMMENDED.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER.
*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Connect to Complimentary WIFI from Smith & Wollensky