2.18.15

ALEXANDER'S
STEAKHOUSE
San Francisco

## THE CHEF'S TABLE EXPERIENCE

Our Chef's Table rests on the corner of our kitchen and can accomodate up to a party of six. Due to the custom nature of this experience, reservations are required in advance and can only be made in person or over the phone.

Upon making a reservation we will design a custom tasting menu based around the highest quality ingredients at the peak of their season.
Together we will explore a variety of techniques, textures and flavors and integrate some surprises along the way.

This unique menu will be yours to keep and will never be replicated. Prices start at 160 per person and beverage pairings are available.

## A STUDY OF BEEF

TAJIMA F1 STEAK TARTARE
broccoli / black truffle / cured beef heart

SPRING HILL WAGYU CONSOMMÉ
wagyu tsukune / uzura / smoked trout roe

VEAL LIVER PATE
neige / dry-aged cream / quince / tendon

BRAISED OXTAIL
marrow toasted brioche / 1000 island / uni

OVEN-GRILLED TROUT
sunchoke / fresh herbs / aged beef fat

SHORT RIB NIKUJAGA
grilled potato / carrot / turnip / karashi

JAPANESE A5 WAGYU
twelve salts

GERMAN CHOCOLATE
pecan praline / marrow caramel

230
wine pairings available

2.10.15

Executive Chef: Marc Zimmerman @chef_zimmerman

## SNACKS

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|---|---|
| EDAMAME | WARM TRUFFLE BUTTER / HAWAIIAN BLACK SEA SALT 10 |
| SHISHITO PEPPERS | FLASH FRIED / LEMON MISO 9 |
| HAMACHI SHOT | AVOCADO / SERRANO / CILANTRO / YUZU-SOY / GARLIC / RADISH SIX PACK 30 |
| UNI TOAST | BRAISED OXTAIL / UNI / MARROW TOASTED BRIOCHE 9 |
| KUMAMOTO OYSTERS | GINGER-BEET MIGNONETTE / DASHI 4.5 EACH |

## FIRST

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|---|---|
| VENISON TARTARE | BROCOLLI / BLACK TRUFFLE / ALEPPO / CURED BEEF HEART 17 |
| IMPERIAL OSSETRA CAVIAR | MARINATED SOFT COOKED EGG / MEYER LEMON / SHALLOT / NORI BREAD 28 |
| SEARED SCALLOP | PIG TAIL ROULADE / CHICHARON BUTTER / CRISPY POLENTA / RADISH / MUSTARD SEED 27 |
| MANGALITSA PORK TERRINE | MANGALITSA BACON / MARCONA ALMOND / COGNAC / MUSTARD EMULSION 20 |
| HERITAGE RABBIT | FIRE ROASTED RABBIT / BUCKWHEAT ASH / COGNAC BRAISED PRUNE / DANDELION 19 |
| CHAWANMUSHI | MANGALITSA-CHICKEN DUMPLING / WAKAME / CAULIFLOWER 19 *perigord truffle supplement - plus 20* |
| SMOKED SHORT RIB NIKUJAGA | GRILLED POTATO / BABY CARROT / SHIO KOJI PICKLED TURNIP / CHRYSANTHEMUM 20 |
| CURED FOIE GRAS | APPLE UPSIDE DOWN CAKE / EUCALYPTUS SMOKED CARAMEL 38 |

## SECOND

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| ICEBERG LETTUCE | MARINATED TEA LEAVES / EGG / FERMENTED CUCUMBER / LAP CHEONG / CALIMANSI BUTTERMILK 13 |
| LITTLE GEM AND ROMAINE | PARMESAN VINAIGRETTE / CRISPY CAPERS / OLIVE CROSTINI / NIBOSHI / POACHED EGG 13<br>*add maple smoked bacon - plus 5* |
| SPRING HILL WAGYU CONSOMMÉ | WAGYU TSUKUNE / UZURA / SMOKED TROUT ROE / BLACK TRUFFLE / SUNOMONO 19 |

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illnesss*

## STEAKS / ROASTS

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|---|---|
| MM FARMS FILET 8 oz. | LOCAL ORGANIC GRASS-FED HOLSTEIN BEEF / BLACK TRUFFLE GLACE 60 |
| CAB FILET MIGNON 6oz. / 10 oz. | BORDELAISE / CHIVE 43/55 |
| NIMAN RANCH STRIP STEAK 12 oz. | 1A SAUCE / CIPPOLINI ONION / SHISHITO 65 |
| TOMAHAWK CHOP FOR TWO big | CHARCOAL ROASTED GIANT CREEKSTONE FARMS RIBEYE / ROASTED WAGYU BUTTER 129 |
| AURORA ANGUS RIBEYE CHOP 20 oz. | ILLINOIS RAISED PRIME BLACK ANGUS / KIMCHI GLACE 70 |
| THE "PERFECT PORTERHOUSE" | NIMAN RANCH STRIP STEAK / PETITE FILET MIGNON / BONE MARROW 96 |
| PRIME RIB 14 oz. or 20 oz. | UNTIL IT'S GONE / NATURAL JUS / HORSERADISH TRIO 47 / 50 |

*add seared foie gras to any steak 30*

## DRY-AGED GREATER OMAHA PRIME

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| T-BONE 22 oz. | GRILLED LEMON / SHALLOT BUTTER 96 |
| BONE-IN NEW YORK 22 oz. | BRANDIED PEPPERCORN SAUCE / LEEK FONDUE / HERB SALAD 96 |
| BONE-IN FILET 12 oz. | BORDELAISE / CHIVE / WHEN AVAILABLE 96 |

## 和牛 WAGYU

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|---|---|
| TAJIMA F1 AUS | FIRST GENERATION CROSSBREED / 50% TAJIMA / 50% HOLSTEIN 48 |
| CABASSI & CO BLACK AUS | 600 DAY GRAIN FED / ONE OF THE BEST AUSTRALIA HAS TO OFFER 84 |
| LONE MOUNTAIN RANCH U.S. | DOMESTIC FULLBLOOD WAGYU 75 |
| IMPERIAL WAGYU U.S. | DOMESTIC WAGYU AND ANGUS CROSS-BREED / ANGUS TEXTURE WITH WAGYU FLAVOR 52 |
| SHER DOUBLE BLUE AUS | VERY SMALL PRODUCTION / HIGHLY MARBLED 82 |
| 宮城県 MIYAGI SENDAI JAPAN A5 | HIGH AMOUNTS OF RICE IN THE FEED PRODUCE A CLEAN FINISH 116 |
| 三重県 MIE MATSUSAKA JAPAN A5 | KNOWN TO BE THE BEST BEEF IN JAPAN / PERFECTLY BALANCED MARBLING 120 |
| 兵庫県 HYOGO KOBE JAPAN A5 | FULLBLOOD TAJIMA / THE FAMED KOBE BEEF 132 |
| 滋賀県 SHIGA OHMI JAPAN A5 | EXTREMELY RARE / COMPLEX FLAVOR 145 |
| 鹿児島県 KAGOSHIMA KUSUNOKI JAPAN A5 | WELL BALANCED MARBLED TEXTURE / AVAILABLE WET OR DRY AGED 128 / CAP ROAST AQ |
| 宮崎県 MIYAZAKI JAPAN A5 | WARM MILD CLIMATE / IDEAL CONDITIONS FOR RAISING CATTLE / 116 / CAP ROAST AQ |
| WESTHOLME TOMAHAWK CHOP | AUSTRALIA'S LARGEST PRODUCER / TWO POUND FULL BLOOD WAGYU RIBEYE / 355 |

*all wagyu is hand cut to order, priced in 3oz increments and served with a tasting of salts*

## NOT BEEF

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|---|---|
| PASSMORE RANCH TROUT | OVEN-GRILLED WHOLE / SUNCHOKE / FRESH HERBS / FOIE GRAS-LEMON VINAIGRETTE 38 |
| MAINE LOBSTER | CELERY ROOT / MADEIRA / PICKLED CELERY / TOASTED HAZELNUT 66 |
| WINKLER FARMS PORK | FERAL RAISED MANGALITSA-EUROPEAN BOAR CROSS / DULCE DE LECHE / BASIL / GREEN APPLE 66 |

## SIDES

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|---|---|
| WILD MUSHROOMS | YUZU / SHIRO SHOYU / CHIVE 16 |
| MASHED POTATOES | CARAMELIZED ONION GRAVY / PUFFED TENDON 10 |
| SHICHIMI FRIES | SUNDRIED TOMATO - TONKATSU AÏOLI / SHICHIMI 14 |
| MACARONI & CHEESE | MUENSTER / MANCHEGO / CAMEMBERT / SHARP CHEDDAR / BROWNED BUTTER PANKO 11 |
| BRUSSELS SPROUTS | CURED BEEF / GRILLED ONION / WAGYU FAT VINAIGRETTE / CRISPY GARLIC 15 |
| BLUE LAKE BEANS | FLASH FRIED / XO SAUCE / AGED LEMON MISO / SHALLOTS 13 |
| CARAMELIZED SWEET ONIONS | VIDALIA ONION / CRISPY SHALLOT 9 |
| RAINBOW CARROTS | CHORIZO / ORANGE / RED ONION 10 |