

NEW YEAR'S EVE DINNER

FIRST COURSE

CHILI LIME MARINATED JUMBO SHRIMP COCKTAIL

XO Sauce, Cocktail Sauce, Thai Herbs

AHI TUNA TARTARE

Masago Shrimp, Avocado, Wonton Crisps

SEARED RARE PRIME BEEF CARPACCIO

Oyster Mushrooms, Asparagus Tips,
Black Truffle Vinaigrette
Goat Cheese Croquettes

WILD MUSHROOMS & BURRATA

Port Reduction, Shaved Truffles, Roasted Garlic
Grilled Baguette

CRAB STUFFED DELICATA SQUASH

Sunchoke Puree, Spiced Pumpkin Seeds,
Crispy Shallots, Caper Gremolata

SPICY LOBSTER SUSHI ROLL

Avocado, Scallion, Apple, Fennel, Rainbow Tobikko

SECOND COURSE

LOBSTER BISQUE

Shrimp, Tomatoes, Tarragon

GEM LETTUCE CAESAR

Roasted Garlic Crostini, Shaved Parmesan

TRUFFLE MUSHROOM SOUP

MINI WEDGE SALAD

Blue Cheese, Bacon, Tomato, Crispy Shallots
Blue Cheese Dressing

ENTREE COURSE

LOBSTER STUFFED CHICKEN

Prosciutto Wrapped, Brie Cheese
Potato Puree, Haricots Verts, Rosemary Jus

MOROCCAN SPICED BRAISED LAMB SHANK

Squash Gnocchi, Baby Kale, Golden Raisins, Roasted Tomato
Yellow Curry Lamb Sauce

8 OZ. CENTER CUT FILET MIGNON

Fingerling Potatoes, Caramelized Carrots, Haricots Verts,
Pearl Onions, Saba

SWORDFISH OSCAR SURF AND TURF

Beef Short Rib, Crabmeat, Asparagus, Potato Puree
Béarnaise Aioli, Red Wine Sauce

MISO GLAZED CHILEAN SEA BAS

Edamame Dumplings, Shanghai Tips, Shiitake Mushrooms
Pea Tendrils, Dashi Broth

SCOTTISH SALMON

King Crab Potato Cake, Horseradish Butter, Cucumber Noodles,
Salmon Caviar, Tomato Dill Coulis

VEGETARIAN OPTIONS AVAILABLE

DESSERT COURSE

DESSERT TRIO

Chocolate Raspberry Bar
Crème Brulee Mousse Cake
Champagne Truffle, Raspberry Sauce

EARLY SEATING 3:30-6:45 125. PER PERSON | EVENING SEATING 7:00-10:30 175. PER PERSON

Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES. | EXECUTIVE CHEF, ANTHONY BONETT