

NEW YEARS EVE 2017

STARTER

SHRIMP COCKTAIL

Cocktail Sauce, Endive
Lemon

ROASTED PEPPER TORTELLONI

Oyster Mushrooms, Asparagus, Black Truffle Butter
Goat Cheese

TUNA TARTAR

Masago Shrimp Crunch, Avocado
Wonton Crisps

JUMBO LUMP CRAB CAKE

Cauliflower, Fried Capers, Golden Raisins
Curry Aioli

DUCK & FOIE GRAS POT STICKERS

Brussels Slaw, Asian Pear, Toasted Peanuts
XO Sauce

SCALLOP & KING CRAB SUSHI ROLL

Avocado, Scallion, Kewpie Mayo
Rainbow Tobikko

SOUP OR SALAD

WILD MUSHROOM SOUP

Truffle Duck Confit
Asparagus Tips, Boursin Cheese

CAESAR SALAD

Grana Padano, Warm Focaccia

LOBSTER BISQUE

Shrimp Salsa, Oven Dried Tomatoes
Crème Fraîche

MOSHULU STEAK HOUSE WEDGE

Bacon Croutons, Saga Blue, Cucumber
Crispy Shallots, Blue Cheese Dressing

ENTREE

CHICKEN & SHRIMP

Prosciutto & Gruyere Stuffed, Grilled Colossal Shrimp
Potato Puree, Broccolini, Marsala Jus

MOROCCAN SPICED BRAISED LAMB SHANK

Squash Gnocchi, Baby Kale, Butternut Squash
Pumpkin Seeds

MISO GLAZED CHILEAN SEA BASS

Lobster Rice Cake, Shanghai Tips, Shiitake Mushrooms
Dashi Broth

10 OZ CENTER CUT FILET MIGNON

Blue Cheese Fondue, Potato Puree, Caramelized Carrots
Broccolini, Saba

BLACKENED SWORDFISH

Prime Beef Short Rib, Yukon Potato, Brussels Sprouts
Horseradish Cream, Red Wine Sauce

RED SNAPPER

Florida Crab, Sweet Potato Gratin, Bacon, Asparagus
Lobster Sauce

VEGETARIAN OPTIONS

are Available Upon Request

DESSERT

DUET OF

CHOCOLATE MERINGUE TART & RASPBERRY NEAPOLITAN CAKE

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

Prices do not include beverages, tax or gratuity. 20% Gratuity will be added for the Holiday.