

NEW YEAR'S EVE 2022

\$139 per person

Choice of First Course

Caesar Salad*
parmesan cheese, garlic croutons

Lobster Bisque
toasted brioche crouton, lobster salad

Lump Crab Cake*
*scallop mousse, brown butter bearnaise,
shaved asparagus salad*

Shrimp Cocktail
*bloody mary cocktail sauce,
gin pico de gallo*

Lobster Risotto
*butter poached lobster, truffle risotto,
crispy onions*

Kurobuta Pork Belly
*burnt ends style, black cherry gastrique,
polenta purée, braised greens*

Choice of Entrée

Prime Filet*
8oz, aged for a minimum of 28 days

Prime Kansas City Strip*
16oz, aged for a minimum of 28 days

Sea Bass

Berkshire Double Pork Chop*

Beef Wellington*
*served medium rare, glazed root
vegetables, potato purée, red wine demi*

Roasted Chicken*
*cornbread pudding, sautéed spinach,
chicken jus*

Chef's Ultimate Selections

Dry Aged Rib Eye*
18oz, dry-aged in-house for 21 days
Add \$10

American Wagyu Filet*
7oz, minimum marbling score of 9 or higher
Add \$20

American Wagyu Delmonico*
14oz, minimum marbling score of 9 or higher
Add \$25

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.

Steak Accompaniments

Roasted Bone Marrow*
Add \$18

Oscar Style
Add \$19

Grilled Shrimp
Add \$23

Seared Scallops*
Add \$19

Butter Poached Lobster Tail*
4oz.
Add \$23

Choice of Side

Spinach
sautéed

Fingerling Potatoes
parmesan, truffle butter, chives

Potato Purée
*yukon gold potatoes, crème fraîche,
chives*

Mac & Cheese
*smoked gouda, emmental, parmesan
reggiano, macheo*

Sautéed Asparagus
brown butter béarnaise

Choice of Dessert

Sticky Toffee Pudding
sweet pudding cake, brown sugar toffee, brown butter ice cream

Vanilla Mascarpone Cheesecake
graham streusel, seasonal fruit

Chocolate Pot De Crème
*milk chocolate custard, caramel mascarpone, dark chocolate brownie,
caramelized cocoa nib, espresso meringue*

Wine Pairing

Premium Selection
Add \$50 per person

Sommelier's Selection
Add \$100 per person

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.