



New Years Eve 2019

• 3 COURSES \$99 PER PERSON •

FIRST COURSE

STEAK TARTARE

Pimenton Potato Chips | Quail Egg Yolk | Pickled Cauliflower | Black Garlic

LOBSTERRAVIOLI

Brussels Sprouts | Pancetta

BURRATA AND BEETS SALAD

Frisée | Basil Pesto

6 LOCAL OYSTERS & 3 JUMBO SHRIMP COCKTAIL

Cocktail Sauce | Mignonette ~ \$10 Supplement

ENTREE

CAST-IRON SEARED 1 OZ. FILET MIGNON

Caramelized Onion Gratin Potatoes | Grilled Asparagus | Béarnaise

GRILLED 14OZ. PRIME N.Y. STRIP

Winter Vegetables & Bacon Medley | Fried Onion Strings | Peppercorn Jus

CHILEAN SEABASS

Gigante Beans | Piquillo Peppers | Broccoli Rabe | Chorizo

GRILLED TUNA WITH FRIED CALAMARI

Soba Noodle Salad | Spicy Broccoli | Red Pepper Ginger Purée

20OZ. CHATEAUBRIAND

Loaded Hasselback Potatoes | Baby Brussels Sprouts | Bordelaise ~ \$39 Supplement

18 OZ. PRIME BONE-IN RIBEYE WITH PERIGORD TRUFFLES

Baby Carrots | Crispy Fingerling Potatoes | Mushroom Madeira Jus ~ \$29 Supplement

~ Add Grilled Snappy Lobster Tail \$21 ~

DESSERT

CHOCOLATE ALMOND CAKE

Cherry Gelée | Almond Mousse | Almond Ice Cream

LEMON CITRUS TART

Lemon Curd | Fresh Citrus Segments | Grapefruit Sorbet