



New Year's Menu

For the Table

Caviar Service* MP

Seafood Tower 195/295

JAPANESE WAGYU A 5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut

MP/oz, Minimum 6oz

Starters

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots*

Steak Tartare, Sauce Verte, Quail Egg*

Octopus Fideau, Aioli, Romesco, Lemon

Truffle Cake with Foie Gras Mousse

Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg*

Artichoke-Goat Cheese Souffle, Pickled Chanterelles

Poached Oysters, Pickled Cucumber, Beurre Blanc, Caviar

Salads

Continental Salad, Tomato, Cucumber, Ricotta Salata

Escarole Caesar, Parmigiano, Brioche Croutons

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou

Baby Gem Lettuce, Onion, Tomato, Bacon, Crumbled Blue Dressing

Entrées

NOT STEAK

Halibut, Poached with Zucchini,
Saffron Fumet, and Tarragon

Sea Scallops, Fennel Cream, Lentils

Braised Lamb Shank, Flageolets

Lobster Tail, Truffle Beurre Fondue

Roast Chicken, Veloute, Celery, Truffle

Braised Lamb Shank, Flageolets, Lamb Jus, Thyme

ALTAIR

Australian Grassfed Wagyu*

Ribeye 16oz

PAT LAFRIEDA

Certified Italian Piedmontese breed, all-natural*

50 day Dry Aged Bone-In Ribeye 22oz

50 day Dry Aged New York Strip 14oz

SNAKE RIVER FARMS

America's Champion Wagyu Producer*

Silver Label New York Strip 14oz

Silver Label Filet Mignon 8oz

CREEKSTONE FARMS

American Black Angus USDA Certified Prime*

New York Strip 14oz

Filet Mignon 10oz

Ribeye 16oz

PIEDMONTESE

Certified Italian Piedmontese breed, all-natural*

New York Strip 14oz

Filet Mignon 10oz

Family Style Sides

Roasted Carrots, Thyme, Garlic, Honey, Pecorino

Baked Mushrooms, Garlic, Thyme

Potato Gratin, Parmigiano, Serrano Ham

Dessert

Key Lime Blackberry Pie

Savarins Aux Fruits

Chocolate, Praline, and Cocoa Nib Tart

Meyer Lemon Meringue Tart

\$300 per person

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.