



New Year's Menu

For the Table

SUPPLEMENTAL COST

Caviar Service* MP

Seafood Tower 175/275

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*

Poached Oysters, Pickled Cucumber, Beurre Blanc, Caviar*

Vitello Tonnato, Veal Sweetbreads, Tonnato, Sunchokes, Arugula

Baked Ricotta, Tomato, Pine Nut Granola, Saba

Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg*

Foie Gras Terrine, Dried Fruit and Pine Nut Granola, Vin Cotto*

Salads

Continental Salad, Tomato, Cucumber, Ricotta Salata

Escarole Caesar, Parmigiano, Brioche Croutons

Vegetable Panzanella, Asparagus, Cucumber, Dill, Sunflower Shoots and Seeds

Lobster, Burrata, Pickled Eggplant, Basil, Mache

Entrées

NOT STEAK

Halibut, Sauce Vierge, Lemon

Sea Scallops, Cauliflower Risotto, Truffle Carpaccio

Filet Rossini, Foie Gras Torchon, Truffle Jus*

Twin Lobster Tails "Joe Beef"

Roasted Chicken Breast, Velouté, Celery, Truffle Mousse

Zucchini Cannelloni, Almond Ricotta, Cherry Tomatoes, Basil, Cashew Butter

CREEKSTONE FARMS

American Black Angus USDA Certified Prime*

New York Strip 14oz

Filet Mignon 8oz

Dry Aged Bone-In Ribeye 22oz

PIEDMONTESE

Certified Italian Piedmontese breed, all-natural*

New York Strip 14oz

Filet Mignon 8oz

Ribeye 16oz

SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer*

New York Strip 14oz

Filet Mignon 8oz

Ribeye 16oz

Family Style Sides

Asparagus

Baked Mushrooms, Garlic, Thyme

Potato Gratin, Parmigiano, Serrano Ham

Dessert

Milk Chocolate Raspberry Truffle Pie

Key Lime Blackberry Pie

Continental Cheesecake

Poached Strawberries, Genoise, Vanilla and Elderflower

\$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.