



NEW YEARS EVE 2024

FIRST SEATING

3 COURSE PRIX FIXE
\$315 PER GUEST
INCLUDING TAX AND GRATUITY

OPTIONAL SHELLFISH OFFERINGS

AVAILABLE ICE-COLD OR CHAR-BROILED

PETROSSIAN CAVIAR* 160

FINGERLING POTATO CHIP, HERB CREME FRAICHE

KING CRAB 38

GREEN GODDESS

CHEF'S OYSTER SELECTION* 30 per HALF DOZEN

CHAMPAGNE MIGNONETTE

SHRIMP COCKTAIL 21

GIN-SPIKED COCKTAIL SAUCE

SHELLFISH PLATTER 125

4 OYSTERS, HALF MAINE LOBSTER, 4 SHRIMP, ALASKAN KING CRAB

APPETIZERS

CHOICE OF:

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO SESAME OIL

PAN-SEARED CRAB CAKE CHAMPAGNE HOLLANDAISE, WATERMELON RADISH, SUMMER VEGITABLES

HAND-CUT STEAK TARTARE TRADITIONAL GARNISHES, GRILLED CIABATTA

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

THE "WEDGE" BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND BLUE CHEESE

'INSTANT' BACON HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS

ENTREES

CHOICE OF:

8 OZ **FILET MIGNON**

12 OZ **NY STRIP**

16 OZ **DELMONICO RIB EYE**

WAGYU SUPPLIMENTS*

8 OZ **SNAKE RIVER FARMS RIB CAP** 32

6 OZ **CARRARA FARMS FILET MIGNON** 8

8 OZ **MARGARET RIVER NY STRIP** 46

MISO-BROILED SEABASS

SNAP PEA, SHIMEJI MUSHROOM, GINGER DASHI

CRISPY CHICKEN MILANESE

BRAISED CELERY ROOT

ROASTED MUSHROOMS

APRICOT MOSTARDA

*JAPANESE WAGYU

ADD ON TO SHARE
SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO
75 per oz

WAGYU TASTING TRIO **650**
4oz OF EACH JAPANESE WAGYU

ENTREES
ACCOMPANIED
WITH THREE SIDES
TO SHARE

POTATO PURÉE CHIVES

MAC AND CHEESE BLACK TRUFFLE

CRISPY BRUSSEL SPROUTS HONEY & LIME

OPTIONAL ACCOMPANIMENTS

MAINE LOBSTER POT PIE 115

BRANDIED LOBSTER CREAM, MARKET VEGETABLES, BLACK TRUFFLE

KING CRAB BÉARNAISE* 28

SEARED SCALLOPS* 24

BLACK TRUFFLE BUTTER 5

GRILLED GULF SHRIMP 18

SAUCE TRIO 12

BOURBON STEAK SAUCE, CREAMY HORSERADISH, CHIMICHURRI

DESSERT

CHOICE OF:

OLD FASHIONED CREME BRULEE BOURBON VANILLA CUSTARD, ORANGE MADELINES, BRANDIED CHERRIES

SMOKED VALRHONA CHOCOLATE S'MORES HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.