



# NEW YEARS EVE 2024

## SECOND SEATING

**3 COURSE PRIX FIXE**  
**\$450 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 VEGETABLES

**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**

22 OZ **100 DAY DRY AGED RIB EYE**

8 OZ **SNAKE RIVER FARMS RIB CAP**

6 OZ **CARRARA FARMS FILET MIGNON**

8 OZ **MARGARET RIVER NY STRIP**

**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.