NEW YEAR'S EVE 2026

3 COURSE PRIX FIXE

OPTIONAL SHELLFISH OFFERINGS

AVAILABLE ICE-COLD OR CHAR-BROILED

***SHELLFISH PLATTER 145**

OYSTERS, HALF LOBSTER, SHRIMP, ALASKAN KING CRAB

SHRIMP COCKTAIL 32

GIN-SPIKED COCKTAIL SAUCE

ALASKAN KING CRAB 46

GREEN GODDESS

***CHEF'S OYSTER SELECTION 30 PER HALF DOZEN**

CHAMPAGNE MIGNONETTE

PETROSSIAN MINA RESERVE CAVIAR

ROYAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

***CAVIAR TWINKIE 35**

PETROSSIAN CAVIAR, YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISHES

***THE "GOLDEN NUGGETS" 72**

SHASSETRA CAVIAR, TRUFFLE CHICKEN MOUSSE, YUZU CRÈME FRAÎCHE

***TRADITIONAL CAVIAR SERVICE**

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

DAURENKI 140 **BAIKA 155** **OSSETRA 190**

CAVIAR TASTING TRIO 465

COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE

RUINART, BLANC DE BLANCS 375ML, CHAMPAGNE, FRANCE NV 195

APPETIZERS

CHOICE OF:

PAN-SEARED CRAB CAKE YUZU TARTARE, HERB SALAD

***HAND-CUT STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED CIABATTA

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

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

FALL SQUASH & KALE CHOPPED SALAD CRANBERRIES, POMEGRANATE, GINGER

DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

ENTREES

CHOICE OF:

8 OZ ***FILET MIGNON**

12 OZ ***NY STRIP**

16 OZ ***DELMONICO RIB EYE**

WAGYU SUPPLEMENTS

6 OZ ***2GR FILET MIGNON** 32

8 OZ ***SENKU RIB CAP** 38

8 OZ ***2GR NY STRIP** 46

MISO GLAZED SEA BASS

BOK CHOY, MAITAKE MUSHROOM

GINGER DASHI

JIDORI BRICK CHICKEN

PARSNIP PUREE, YELLOWFOOT CHANTERELLE

CRISPY ROOT VEGETABLE, TRUFFLE JUS

POTATO CRUSTED DOVER SOLE

WILTED SPINACH, SMOKED TROUT ROE

BEURRE BLANC

MAINE LOBSTER POT PIE 115

BRANDIED LOBSTER CREAM, MARKET VEGETABLES, BLACK TRUFFLE

*JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, MIYAZAKI
36 per oz

MIZUSAKO NY STRIP, KAGOSHIMA
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO
75 per oz

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

OPTIONAL ACCOMPANIMENTS

***KING CRAB BÉARNAISE** 27

BLACK TRUFFLE BUTTER 5

***SEARED SCALLOPS** 24

GRILLED GULF SHRIMP 27

SAUCE TRIO 12

BOURBON STEAK SAUCE, CREAMY HORSERADISH, CHIMICHURRI

MARKET SIDES

ALL ENTREES ARE SERVED WITH THREE SIDES TO SHARE

WHIPPED POTATO PUREE

LOTS OF BUTTER, CHIVE

CRISPY BRUSSELS SPROUTS

HONEY, LIME

SIGNATURE MAC & CHEESE

BLACK TRUFFLE

DESSERT

PLEASE MAKE ONE SELECTION

BURNT MERINGUE BANOFFEE — BOURBON TOFFEE, BANANA MILKSHAKE GANACHE 24K GOLDEN GRAHAM CRUNCH

SMOKED CAMPFIRE S'MORES — DEVIL'S FOOD CAKE, HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

'OLD FASHIONED' CRÈME BRÛLÉE — BOURBON VANILLA CUSTARD, CITRUS MADELEINE BRANDY CHERRY

A SERVICE CHARGE OF 22% WILL BE ADDED TO PARTIES OF 8 OR MORE

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