Carversteak

New Year's Eve

Four-Course Prix Fixe • $195 Per Person

Amuse-Bouche

Celery Root Panna Cotta
Peekytoe Crab Salad, Grapefruit Gelée, Pickled Fennel

Second Course: Appetizers

(Choice of One)

Hamachi Crudo*
Blood Orange, Fresno Chile, Yuzu Kosho Vinaigrette

Roasted Beet & Burrata
Golden and Red Beets, Pistachio Dukkah, Micro Arugula, Aged Balsamic

Lobster Bisque
Maine Lobster, Yukon Potato, Fennel, Tarragon Oil, Puff Pastry

Hudson Valley Foie Gras Terrine
Cranberry Gelée, Roasted Pear Compote, Toast

Charcoal-Roasted Quail
Pommes Aligot, Red Wine-Poached Prunes, Black Truffle Vin Jaune
+48

Third Course: Entrées

(Choice of One)

Roasted Duck Breast
Braised Red Cabbage, Crispy Duck-Fat Potato, Butternut Squash Purée, Cherry-Port Gastrique

Hokkaido Scallops
Parsnip Purée, Tasso Ham, Apple Mostarda, Sherry-Veal Jus

Truffle Gnudi
Fresh Black Périgord Truffle or White Alba Truffles
+ MP

Beef Wellington
Center-Cut Tenderloin, Mushroom Duxelles, Prosciutto, Puff Pastry, Bordelaise Sauce

Filet Rossini
Filet Mignon, Seared Foie Gras, Sauce Périgourdine, Brioche Crouton, Pommes Purée

Fourth Course: Dessert

Tuxedo Cake
Espresso Chocolate Sponge, Oreo Filling, Vanilla & Milk Chocolate Ganache

Complement your experience! *Add an additional course or enhancement*

Regiis Ova Caviar Service
Traditional Accoutrements, Honey Blinis
Siberian 1 oz +135 Ossetra 1 oz +155 Golden Ossetra 1 oz +225

Lobster en Croûte
2lb Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream
+130

Caviar & Potato Popsicle
Crispy Hashbrown, Crème Fraîche, Chives
+39

Petit Plateau
½ Maine Lobster, 3 Gulf Shrimp, 6 Oysters, 4 Clams, 6 PEI Mussels
+120

Taste of Japan
5 oz Miyazaki Wagyu Striploin*
+275 | Each additional 1 oz +55
Served with Black Garlic-Mirin Mushrooms, Yuzu Kosho, Shishito Peppers, Tare

Shrimp Cocktail
Espelette Dijonnaise, Horseradish Cocktail Sauce, Lemon
+34

Bone Marrow Tartare*
Giant Femur Bone, Wagyu Beef, House Pickles, Potato Rösti
+48

Ask to view our menu of specialty Champagne packages

Enhancements & Sauces

Tableside Fresh Truffles *Perigord or White Alba* | **MP** | **Truffle Fries** | **12**

Baby Tristan 6oz Lobster Tail | **62** | **Alaskan King Crab** *with Warm Yuzu Chili Butter* | **MP**

Red Wine Bordelaise | **6** | **Peppercorn** | **6** | **Béarnaise** | **6**

2027

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.