Carversteak

New Year's Eve | Gala Seating

8:00 pm - Midnight with Champagne Toast • $265 Per Person

Amuse

Tartelette of Smoked Salmon
Fennel Gelée, Dill

Bread Service for the Table
Chefs Selection, Vermont Salted Butter

First Course

(Choice of one)

Caesar Salad
White Anchovy, Garlicky Croutons, Parmesan

Kale Salad
Candied Pecans, Goat Cheese, Cider Vinaigrette

Maine Lobster Bisque
Confit Potatoes, Celeriac, Smoked Bacon

Second Course

(Choice of one)

Yellowtail Sashimi
Avocado, Serrano Chili, Yuzu Vinaigrette

Wagyu Steak & Egg Toast
Beef Tartare, Roasted Bone Marrow Dressing, Shallot Marmalade

Foie Gras Terrine
Sauternes Gelée, Toast

Blue Fin Tuna
Santa Barbara Uni, Crispy Sushi Rice, Soy Dashi

Truffle Gnudi
Parmesan & Ricotta, Alba White Truffles

Seared Hudson Valley Foie Gras | 35
Spiced Cake, Fuji Apple Compote, Toasted Pistachios

Main Course

(Choice of one)

Surf n Turf
Petite Filet Mignon, Grilled Tiger Prawns, Yuzu Chili Butter

Hokkaido Scallops
Parsnip Fregola "Risotto," Port Wine Salsify, Mushrooms

Jidori Chicken Breast
Root Vegetables, Black Truffle Vin Jaune Sauce

Dover Sole Meunière
Capers, Parsley, Brown Butter Jus de Poulet

F1 Wagyu New York Strip
Truffle Butter and Crispy Veal Sweetbreads, Sauce Périgourdine

Complement your experience!

Add an additional course.

Japanese A-5 Wagyu Striploin • **Miyazaki Prefecture, 4oz min / $110** • **Each Additional 1oz / $35**

Regiis Ova Caviar
Traditional Accoutrements, Honey Blinis

Siberian | 135/oz | **Golden Kaluga | 155/oz** | **Osetra | 185/oz**

Chilled Shellfish Tower for Two | 115
½ Maine Lobster, 4 Chilled Prawns, Selection of East / West Oysters (4 ea.), 4 Snow Crab Claws, Trio of Sauces: Dijonnaise, Mignonette, Cocktail Sauce

Trio of Sides

(For the table to share)

Mac & Cheese | **Potato Purée** | **Brussels Sprouts**

Dessert

Tuxedo Sponge Cake
Vanilla and Dark Chocolate, Whipped Ganache, Chocolate Glaze

Enhancements

Hudson Valley Foie Gras | 25 | **Fresh-Shaved Périgord Truffle | MP** | **Truffle Butter | 10** | **Lobster Tristian Tail, 6oz | MP**

Alaskan King Crab Chilled or Warm with Yuzu Chili Butter **| MP** | **Béarnaise | 6** | **Sauce Bordelaise | 6** | **Peppercorn Sauce | 6**