

Carversteak



New Year's Eve | First Seating

5:00 - 7:30 pm • \$195 Per Person



Amuse

Regiis Ova Caviar

First Course

(Choice of one)

Caesar Salad
Gem Lettuce, Garlic
Croutons, Parmesan

Lobster Bisque
Maine Lobster, Smoked
Bacon, Potato, Chive

Seared Crab Cake
Jumbo Lump Crab, Mixed
Greens, Piquillo Pepper Aioli

Tuna Tataki
Sesame Crusted Ahi Tuna,
Truffle Ponzu

Beets & Buratta
Mesclun Mix, Citrus, Candied
Walnut, Raspberry Vinaigrette

Hudson Valley Foie Gras

(+35 Supplemental)

Vanilla Toast, Pear, Maple-Pecan

Main Course

(Choice of one)

Filet
8oz Allen Brothers / Chicago

Boneless Ribeye
18oz / Midwestern
21 Days Wet Aged

Day Boat Scallops
Scallops, Mushrooms Risotto

Roasted Organic Chicken
Glazed Haricot Vert, Chicken Jus

Compliment your experience!

Add an additional course.

Japanese A-5 Wagyu, Striploin • Miyazaki Prefecture, 5oz min / \$275 • Each Additional 1oz / \$55

Served with Yuzu Koshu Butter & Shishito Peppers

Sides

(Choice of one)

Truffle Mac & Cheese (+ Lobster MP) | Asparagus | Wild Mushrooms | Brussels Sprouts | Potato Puree | Parmesan Steak Fries

Add Ons

Hudson Valley Foie Gras | 25 | Alaskan King Crab Oscar | MP | Fresh Truffles, Shaved Tableside | MP

Truffle Butter | 10 | Bearnaise | 6 | Red Wine Demi | 6

Dessert

(Choice of One)

Chocolate Sphere | Vanilla Crème Brulee

