

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

Beef Carpaccio
Parmesan Frico, Capers,
Truffle Emulsion

Citrus Beet Salad
Crispy Warm Goat Cheese,
Hazelnuts, Orange Vinaigrette

Hudson Valley Foie Gras

(+35 Supplemental)

Vanilla Toast, Hazelnut, Fennel Chutney

— Main Course —

(Choice of one)

Filet Rossini
Potato Confit, Hudson
Valley Foie, Black Truffle

NY Oscar
Jumbo Lump, Asparagus,
Hollandaise

Scallop Risotto
Wild Mushroom,
Hazelnuts, Parmesan

Organic Jidori Chicken Breast
Root Vegetable Matignon,
Black Truffle Vin Jaune Sauce

Miso Glazed Black Cod
Oyster Mushroom,
Gai Lan Broccoli

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 | Fresh Truffles, Shaved Tableside | MP | Truffle Butter | 10 | Bearnaise | 6 | Red Wine Demi | 6

— Dessert —

Tuxedo Sponge Cake

Vanilla and Dark Chocolate, Whipped Ganache, Chocolate Glaze

À La Carte Raw Bar

(Served Chilled or Hot with Yuzu-Chili Butter)

Maine lobster | 98
Chilled or Roasted

Chef's Oyster Selection | 32/64
Mignonete, Lemon

Regiis Ova Caviar

Siberian 135/oz • Golden Kaluga 155/oz • Ossetra 185/oz

Shrimp Cocktail | 32
Espelette Dijonaise,
Horseradish Cocktail Sauce

Alaskan King Crab Oscar | MP

