

Carversteak



New Year's Eve | Gala Seating

8:00 pm - Midnight with Champagne Toast • \$295 Per Person

— Amuse —

Regiis Ova Caviar

— First Course —

(Choice of one)

Lobster Bisque | Caesar Salad | Seared Crab Cake | Crab Cocktail | Beets & Buratta

— Second Course —

(Choice of one)

Hamachi | Truffle Gnudi | Lobster Corn Dog

+

Hudson Valley Foie Gras (+35 Supplemental)

— Main Course —

(Choice of one)

Filet | Boneless Ribeye | F-1 Australian Wagyu Striploin | Day Boat Scallops | Roasted Organic Chicken | Dover Sole

Compliment your experience!

Add an additional course.

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

Served with Yuzu Kosho Butter & Shishito Peppers

— Sides —

(Choice of one)

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

— Add Ons —

Carversteak Signature Lobster en Croute | 105

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

À La Carte Raw Bar

(Served Chilled or Hot with Yuzu-Chili Butter)

Grand Plateau | 165

1 Maine Lobster, 6 Gulf Shrimp,
12 Oysters, 8 Clams, 12 PEI Mussels

Regiis Ova Caviar

Hybrid 125/oz • Golden Kaluga 155/oz

Petite Plateau | 125

½ Maine Lobster, 3 Gulf Shrimp,
6 Oysters, 4 Clams, 6 PEI Mussels

