

# Carversteak



## THE **millenium** MENU

February 5<sup>th</sup>, 6<sup>th</sup>, 7<sup>th</sup>, 11<sup>th</sup>, 13<sup>th</sup> & 15<sup>th</sup>

*\*Not available Feb. 14<sup>th</sup>, Valentine's Day*

### Pre-Show Menu | 3 Courses • \$125 Per Person

#### — Appetizer (choice of) —

##### **Kale Apple Salad**

Radicchio, Endive, Candied Pecans, Goat Cheese, Apple Cider Vinaigrette

##### **Wagyu Beef Skewers**

Charcoal-grilled, Sesame-Soy Marinade, Togarashi-Yuzu Aioli

##### **Seared Crabcake**

Jumbo Lump Crab, Frisée, Piquillo Pepper Aioli

#### — Entrée (choice of) —

##### **New York Strip "Surf and Turf"**

Tiger Prawn, Yuzu Chili Butter

##### **Ora King Salmon**

Butter Bean Ragout, Tomatoes, Capers, Saffron, Chorizo

##### **Hokkiado Scallops**

Parsnip Fregola "Risotto", Port Wine Braised Salsify and Wild Mushrooms

#### — Dessert —

##### **Crème Brûlée**

Tahitian Vanilla Bean Custard, Caramelized Turbinado Sugar, Seasonal Berries

##### **Millenium Martini | 33**

Grey Goose Vodka or Oxley Gin, Olive Brine  
Garnished with Caviar-Stuffed Olives

##### **VIP Espresso Martini | 22**

Brugal 1888 Rum, Borghetti Espresso  
Liqueur, Licor 43, Illy Espresso



*Effortless dining. You're in and out within 90 minutes.*