

Carversteak



New Year's Eve | First Seating

5:00 - 7:30 pm • \$195 Per Person



Amuse

Regiis Ova Caviar

Warm Gougère, Lemon- Chive Creme Fraiche, Caviar

First Course

(Choice of one)

Caesar Salad

Gem Lettuce, Garlic
Croutons, Parmesan

Lobster Bisque

Smoked Bacon, Potato,
Tarragon

Seared Crab Cake

Jumbo Lump, Frisée,
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

Hudson Valley Foie Gras,
Potato Confit, Black Truffle

Ribeye Oscar

Jumbo Lump Crab,
Asparagus, Hollandaise

Hokkaido Scallops

Wild Mushroom Risotto,
Hazelnuts

Jidori Chicken Breast

Root Vegetables, 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 Purée | Parmesan Steak Fries

Add Ons

Hudson Valley Foie Gras | 25 | Fresh Truffles, Shaved Tableside | MP | Truffle Butter | 10 | Béarnaise | 6 | Red Wine Demi | 6

Dessert

Tuxedo Sponge Cake

Vanilla and Dark Chocolate, Whipped Ganache, Chocolate Glaze

À La Carte Raw Bar

Maine lobster | 98
Chilled or Roasted

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

Regiis Ova Caviar

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

Shrimp Cocktail | 32
Espelette Dijonaise,
Horseradish Cocktail Sauce

Alaskan King Crab Oscar | MP

