



# NEW YEAR'S EVE

## OPTIONAL SHELLFISH & CAVIAR OFFERING

### ICE- COLD SHELLFISH PLATTER 185

1/2 DOZEN \*OYSTERS, 6 EA SHRIMP COCKTAIL  
1/2 MAINE LOBSTER, 1/4 LB.ALASKAN KING CRAB

#### A LA CARTE

\*OYSTER (1/2 DOZEN) CHAMPAGNE MIGNONETTE 24  
SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 35  
ALASKAN KING CRAB ESPELETTE DIJONNAISE 74  
HALF MAINE LOBSTER GREEN GODDESS 79

### \*PETROSSIAN CAVIAR OSSETRA SELECTION

30 GRAMS | SERVES 4 PEOPLE

EGG MIMOSA, CRÉME FRAÎCHE, CHIVES, BLINI CAKE

\*ROYAL 149 | \*IMPERIAL 179

#### ADD CHAMPAGNE

J. CHARPENTIER, CHAMPAGNE BRUT NV 74 375ML  
BILLECART- SALMON, CHAMPAGNE BRUT NV 168 750ML

## \$150 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

## STARTERS

PLEASE MAKE ONE SELECTION

*MICHAEL MINA'S TUNA TARTARE	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
WALDORF SALAD	GRAPES, CELERY, DUKKAH SPICE, WALNUTS, GREEN APPLE
THICK CUT 'BACON'	SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE
FRENCH ONION SOUP	SOURDOUGH, GRUYER GRATINEE, PARMESAN
PETITE ROMAINE CAESAR	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
*CAVIAR 'TWINKIE'	YUZU CRÉME FRAÎCHE, TRADITIONAL GARNISHES PERTROSSIAN CAVIAR <b>\$30 SUPPLEMENT</b>

## OPTIONAL WINTER WHITE TRUFFLE MID-COURSE

ADDITIONAL \$65 PER GUEST

### BLACK TRUFFLE AGNOLOTTI

PARMESAN CHEESE, BURRATA, TRUFFLE BUTTER

## ENTREES

PLEASE MAKE ONE SELECTION

PASTRAMI-SPICED WAGYU SHORT RIB	HORSERADISH WHIPPED POTATO, TOMATO HOLLANDAISE
*8oz. BLACK ANGUS FILET MIGNON	HORSERADISH-CRUSTED TOMATO, RED WINE JUS 8OZ WAGYU FILET <b>\$50 SUPPLEMENT</b>
PHYLLO CRUSTED DOVER SOLE	DIJON BEUREE BLANC, GOLDEN RAISEN, HERB OIL
*DUCK-FAT AGED PRIME RIB EYE ROAST	BLUE CHEESE POPOVER, FRESH HORSERADISH, TRUFFLE AU JUS <b>\$15 SUPPLEMENT</b>
MUSCOVY DUCK BREAST	CATALAN SPINACH, PINENUT PRAILINE, CHERRY DUCK JUS
MAINE LOBSTER POT PIE	MARKET VEGETABLES, POTATOES, LOBSTER COGNAC EMULSION <b>\$75 SUPPLEMENT</b>

## CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

**WHIPPED POTATO PUREE**  
LOTS OF BUTTER, CHIVES

**CRISPY BRUSSELS SPROUTS**  
SOY CARAMEL, FRESNO PEPPERS

**TRUFFLE MAC AND CHEESE**  
GARLIC STREUSEL, PARMESAN

## DESSERT

PLEASE MAKE ONE SELECTION

WARM BEIGNETS	VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR
BASQUE BRÛLÉED CHEESECAKE	GOLDEN POACHED PEAR JUS, COMPRESSED PEAR
CHOCOLATE SEMIFREDDO	COCONUT GEL, BURNT WHITE CHOCOLATE