

## SHELLFISH

**OYSTERS ON THE HALF SHELL\*** 33  
champagne mignonette

**LITTLE NECK CLAMS\*** 24  
cherry pepper granita

**SHRIMP COCKTAIL** 33  
gin-spiked cocktail, horseradish

**HALF MAINE LOBSTER** 48  
espelette dijonnaise

**SHELLFISH PLATTER\*** 135  
oysters & clams on the half shell  
half maine lobster, shrimp cocktail  
trio of sauces

## CAVIAR

by **Petrossian of Paris**  
1 oz. *royal daurenki\** 155  
1 oz. *imperial ossetra\** 225

**CAVIAR SERVICE**  
cast-iron buttermilk pancake  
traditional garnishes

**CAVIAR LOBSTER "ROLL"\*** 55 EA  
warm beignet

**CAVIAR "TWINKIEE"\*** 55 EA  
yuzu crème fraîche

## STONE CRAB CLAWS MKT PRICE

A seasonal delicacy from October through May, fresh stone crabs are found in the warm waters off the coast of Florida. Ask your server for today's available sizes and market price to experience the finest stone crabs in the world!

## NEW YEAR'S EVE 2024

### FIRST COURSE

CHOICE OF:

**PERSIMMON "RAVIOLIS"**  
stracciatella cheese, basil, pistachio  
pomegrate, yuzu vinaigrette

**MICHAEL MINA'S TUNA TARTARE\***  
quail egg, pine nut, mint, asian pear  
garlic, trio of chili peppers, habanero-sesame oil

### SECOND COURSE

CHOICE OF:

**BACON-WRAPPED SCALLOPS\***  
cranberry, turnip, marcona almond  
foie gras cream

**OLIVE OIL-POACHED CHILEAN SEABASS\***  
black olive gremolata, roasted sunchokes  
cherry tomato confit, basil emulsion

### THIRD COURSE

CHOICE OF:

**8 OZ. CENTER-CUT FILET\***  
fondant potatoes, wilted spinach, red wine demi

**BLACK TRUFFLE AGNOLOTTI**  
burrata cheese filling, white truffle butter

**WAGYU X WAGYU**  
Japanese A5 Strip Steak x Red Wine Braised Australian Shortrib  
whipped celery root, baby turnips **-SUPPLIMENT 125-**

### DESSERT

CHOICE OF:

**24K CHOCOLATE DECADENCE**  
whipped ganache, crème fraîche sherbert, champagne sparkle gelée

**WARM BEIGNETS**  
vanilla crème brûlée, fresh raspberries