

NEW YEAR'S EVE 2025

\$179 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

MICHAEL MINA'S CAVIAR PARFAIT • 98

1/2oz Osetra Caviar, Potato Cake, Smoked Salmon, Egg Mimosa

GOLDEN OSETRA CAVIAR SERVICE • 169

Crème Fraîche, Egg Mimosa, Shallot, Chive

CHILLED SHELLFISH PLATTER • 175

4EA OYSTERS*, 4EA GULF SHRIMP, WHOLE MAINE LOBSTER, MICHAEL MINA'S AHI TARTARE

Wasabi-Cocktail Sauce, Lilikoi Mignonette, Yum Yum Sauce, Fire Water

APPETIZER

PLEASE MAKE ONE SELECTION

AHI CRUDO

Truffle Ponzu, Cucumber, Caviar

TRUFFLE CAESAR

Onion Cream, Garlic Streusel, Parmesan, Anchovy Tempura

'INSTANT' BACON

Kurobuto Pork Belly, Tempura Oyster, Soy Glaze

JUMBO LUMP CRAB CAKE

Pink Peppercorn Aioli, Old Bay Crunch

BUTTERNUT SQUASH BISQUE

Smoked Pecans, Rosemary Streusel

Brown Butter Honey

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion

Blue Cheese Buttermilk Ranch

TREAT YO SELF • 43

FOIE GRAS TORCHONE

Berries & Brioche

OR

PÉRIGORD BLACK TRUFFLE GNUDI

Whipped Ricotta, Aged Parmesan

ENTRÉE

PLEASE MAKE ONE SELECTION

8oz PRIME CENTER-CUT FILET MIGNON

OR

MACADAMIA NUT CRUSTED MAHI MAHI

Wasabi-Tobiko & Sake Beurre Blanc

14oz PRIME NEW YORK STRIP

20oz PRIME BONE-IN RIBEYE + 25

12oz MISHIMA RESERVE WAGYU NY STRIP + 40

8oz JAPANESE A5 STRIPLOIN + 175

HOKAIDDO SCALLOPS

Fingerling Potato, Lemon Cream, Chives

ORA KING SALMON

Shiro Dashi Vinaigrette

SERVED FOR THE TABLE:

Whipped Potato, Black Truffle Mac & Cheese, Grean Beans

LUXURY ADD ON'S

3PC SEARED SCALLOPS \$38

SHAVED BLACK TRUFFLES \$45

SEARED FOIE GRAS \$30

BROILED HALF LOBSTER \$50

DESSERT

BASQUE STYLE CHEESECAKE

Caramalized Apples, Cinnamon Pastry Cream