

NEW YEAR'S EVE 2024

\$179 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

MICHAEL MINA'S CAVIAR PARFAIT • 169

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

GOLDEN OSETRA CAVIAR SERVICE • 189

Creme Fraiche, Egg Mimosa, Shallot, Chive

CHILLED SHELLFISH PLATTER • 175

4EA OYSTERS*, 4EA GULF SHRIMP, WHOLE MAINE LOBSTER, 1/4LB KING CRAB
Wasabi-Cocktail Sauce, Lilikoi Mignonette, Yum Yum Sauce, Fire Water

APPETIZER

PLEASE MAKE ONE SELECTION

AHI CRUDO

Truffle Ponzu, Cucumber, Caviar

JUMBO LUMP CRAB CAKE

Pink Peppercorn Aioli, Old Bay Crunch

'INSTANT' BACON

Kurobuto Pork Belly, Tempura Oyster, Soy Glaze

TRUFFLE CAESAR

Onion Cream, Garlic Streusel, Parmesan, Anchovy Tempura

TREAT YO SELF • 39

ALASKAN KING CRAB SPAGHETTI

Jalapeño, Smoked Trout Roe, Lemon

OR

PÉRIGORD BLACK TRUFFLE GNUDI

Whipped Ricotta, Aged Parmesan

ENTRÉE

PLEASE MAKE ONE SELECTION

8oz PRIME CENTER-CUT FILET MIGNON

SUPPLEMENT: 12oz AMERICAN WAGYU NY STRIP + 35

SUPPLEMENT: 8oz AMERICAN WAGYU RIBCAP + 29

SUPPLEMENT: 8oz JAPANESE A5 STRIPLOIN + 175

Potato Pave, Black Garlic & Balsalmic Emulsion

PHYLLO-CRUSTED MAHI MAHI

Caviar-Sake Beurre Blanc, King Crab Brandade

ROASTED JIDORI CHICKEN

Kabocha, Perisiann Gnochci

Swiss Chard, Maui Onion Jus

BROILED HALF MAINE LOBSTER

Red Curry, Coconut Rice, Piquillo Pepper, Fried Shallots

LUXURY ADD ON'S

SHAVED BLACK TRUFFLES \$45 SEARED SCALLOP \$38

SEARED FOIE GRAS \$30 BROILED KING CRAB \$59

DESSERT

PLEASE MAKE ONE SELECTION

RASPBERRY CHIFFON

Meringue, Mac Nut & Raspberry Streussel

SALTED CARAMEL CHEESECAKE

Caramalized Apples, Cinnamon Pastry Cream