

NEW YEAR'S EVE 2024

CAVIAR

by Petrossian of Paris

royal daurenki 225

imperial ossetra 295

CAVIAR TWINKIE

yuzu crème fraîche

royal daurenki 75 EA

imperial ossetra 95 EA

TRADITIONAL SERVICE

egg mimosa, crème fraîche, chive

THREE COURSE PRE FIXE

185 PER PERSON

FIRST COURSE

Please Select One

BUTTERNUT SQUASH SOUP
roasted chestnuts, pepitas, fried sage
crispy prosciutto

SHRIMP COCKTAIL
gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD
butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

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

ENTRÉE COURSE

Please Select One

DRY-AGED PRIME RIB ROAST
blue cheese popover, fresh horseradish, truffle au jus

CENTER-CUT FILET MIGNON*
horseradish-crusted tomato, red wine jus

BIG EYE TUNA 'FOIE-POIVRE'*
bloomsdale spinach, peppercorn sauce

BLACK TRUFFLE RISOTTO
vacche rosa parmigiano-reggiano
+ 75

WASHUGYU RIBEYE*
horseradish-crusted tomato, red wine jus
+ 65

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE*

market vegetables, potatoes, lobster-cognac emulsion

supplement \$130

SIDES FOR THE TABLE

WHIPPED POTATOES
lots of butter

FRIED BRUSSELS SPROUTS
soy caramel, persimmon

CREAMED SPINACH
crispy shallots

DESSERT COURSE

Individual

BRÛLÉED BASQUE CHEESECAKE
spiced apples, caramelized sugar crunch

CHOCOLATE POT DE CRÈME
warm beignets, whipped cream, cocoa nibs, gold leaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.

NEW YEAR'S EVE CHAMPAGNE

CHAMPAGNE BY THE GLASS		
MICHEL GONET	<i>Les Hautes Mottes, Cuvée Mina, Blanc de Blancs, 2010</i>	\$39
LA ROGERIE	<i>Heroine, Blanc de Blancs, 2015</i>	\$48
DOM PERIGNON	<i>2015</i>	\$48

HALF BOTTLES

BOLLINGER	<i>Special Cuvée</i>	\$95
KRUG	<i>Grande Cuvée</i>	\$195
BILLECART-SALMON	<i>Rosé</i>	\$125
KRUG	<i>Rosé</i>	\$520

CHAMPAGNE BY THE BOTTLE

CHARTOGNE-TAILLET	<i>St. Anne</i>	\$165
BILLECART-SALMON	<i>Brut Reserve</i>	\$175
PIERRE PETERS	<i>Cuvée de Reserve, Blanc des Blancs</i>	\$175
CANARD-DUCHEN	<i>2004</i>	\$190
LAURENT-PERRIER	<i>Blanc des Blancs</i>	\$242
POMMERY	<i>Grand Cru Royal, 2009</i>	\$288
GOSSET	<i>Celebris, 2012</i>	\$480
DOM PERIGNON	<i>2015</i>	\$485
TATTINGER	<i>Comtes de Champagne, Blanc des Blancs, 2013</i>	\$595
DOM PERIGNON	<i>P2 2004</i>	\$1,275
LOUIS ROEDERER	<i>Cristal Vinotheque, 1997</i>	\$2,100
SALON	<i>Blanc des Blancs, 2013</i>	\$2,200

MAGNUMS

DELAMOTTE	<i>Blanc des Blancs, 2014</i>	\$610
LOUIS ROEDERER	<i>Cristal, 2005</i>	\$2,100

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