

New Year's Eve

DINNER MENU

FIRST COURSE

Brandade Croquettes

kombu remoulade

Hamachi

li hing pineapple, seaweed meringue, shiso leaf

Caesar

parmesan dressing, house croutons

Vine Ripe Tomato Toast

burrata, basil seeds, pickled shallots

SECOND COURSE

Cacio e Pepe

parmesan, black pepper

Dayboat Scallops

white corn grits, pine nut vinaigrette, crispy leeks

Brussels Sprouts

red pepper coulis, guanciale, one-hour egg

Organic Half Chicken

herb spätzle, oyster mushrooms, cashews, Hunter's Sauce

"Minute Steak" & Potatoes

8oz New York strip, french onion potato, truffle foie gras butter, sauce bordelaise

DESSERT

Chocolate Peanut Butter Cake

"Reese's" crumble

Luxe Upgrades

22oz Bone-in Ribeye | \$66

21-Day Dry-Aged, Creekstone
Farm's USA Certified Black Angus

Seafood Tower | \$145

lobster, king crab,
jumbo shrimp, oysters

Whole Roasted Fish | \$56

fish of the day,
saffron Israeli couscous,
spring vegetables, chimichurri

Petrossian Caviar Service

Daurenki | \$95
Tsar Imperial Baika | \$165
Special Reserve Shassetra | \$220

Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.
Please be advised that a 20% service charge will automatically be applied to parties of 6 or more.