# NEW YEAR'S EVE | STEAK & SEAFOOD MENU DECEMBER 31, 2015

# SOUP, SALAD, ANTIPASTI

Fisherman's Stew, Yukon Potatoes, Sweet Crab, Mussels, Clams, Fish, Shrimp, Tomato Fennel Broth Paprika Charred Octopus, Grilled Onion, Baby Potatoes, Popcorn Shoots
Blackened Tuna, Pickled Radish, Mizuna, Soy Tinted Egg, Somen Noodles, Chili Garlic Dressing Shaved Iceberg Louie Salad, Bay Shrimp, Diced Avocado, Louie Dressing, Lemon Wedges
Baby Kale, Butternut Squash, Toasted Pumpkin Seeds, Oven Cured Grapes, Burnt Orange Vinaigrette Mixed Greens, Shaved Celery, Sweet Peppers, Pickled Red Onion, Lemon Poppy Vinaigrette

## **CRUDO & RAW BAR**

East Coast Blue Point Oysters, West Coast Fanny Bay Oysters, Jumbo Shrimp, Snow Crab Claws
Red Snapper Ceviche, Chili, Mango, Cilantro, Lime
Spicy Tuna Sushi Roll, Spicy Japanese Mayo, Eel Sauce
Jumbo Scallop Crudo, Radish, Caviar, Lime
Seared Hamachi, Yuzu Gel, Edamame Salad
Lamb Loin Tartar, Quail Egg, Brioche
Beef Carpaccio, Creamy Truffle Vinaigrette, Picked Shallot. Pepper Cress

## **CARVING STATION**

Slow Roasted Beef Ribeye Beef Tenderloin Wellington Mushroom Duxelle Roasted Rack of Lamb, Mustard Herb Crust Veal Demi, Chimichurri Sauce, House Made Steak Sauce, Creamy Peppercorn Sauce, Creamed Horseradish

## BAKED POTATO BAR

Salted Russet Potatoes, Sour Cream, Cheddar Cheese, House Bacon, Green Onion Ranch Dressing, Crisp Shallot, Salsa Verde, Pico de Gallo

#### HOT ENTREES

Roast Salmon, Fennel Puree, Miatake Mushroom
Flank Steak, Caramelized Onion Puree, Tuscan Kale
Blackened Shrimp and Grits, Creole Crawfish Sauce
Lamb Osso Bucco, Rosemary Gremolata, Mustard Seed Jus
Black Eyed Peas, Shredded Ham Hock
Rotisserie Chicken, Sweet Potato Puree, Swiss Chard, Bacon, Dark Chicken Jus
Creamy Spinach, Fontina Cheese, Garlic Crust
Sweet Crab, Lemon, Tarragon, Boursin Mac and Cheese

## DESSERTS

Mandarin Orange Brulee Raspberry Champagne Tart Prailine Mousse Cup Red Velvet Torte Butterscotch Pudding, Chocolate Pop Rocks Opera Cake

Seatings Available from 5:30 to 8:30 pm \$110 per adult, \$55 per child age 5-12 (pricing excludes beverages) Reservations Recommended | Prices Subject to Change

