



MEAT MARKET  
TAMPA

## NEW YEAR'S EVE MENU 2026

### STARTERS SERVED FAMILY STYLE

#### CRUDO

##### SUSHI & NIGIRI TASTING

LOBSTER ROLL ∞ HAMACHI NIGIRI  
SALMON NIGIRI  
SPICY TUNA CRISPY RICE

##### BISON TARTARE

BLACK CAVIAR ∞ FRENCH BREAD CRISPS  
QUAIL EGG YOLK

##### SEARED AHI TUNA TIRADITO

WASABI AIOLI ∞ CHIVES ∞ RED RADISH  
CARROT ∞ SEAWEED CRISPS

#### SEAFOOD TOWER +\$65PP

##### FRESH HALF SHELL OYSTERS

##### JUMBO SHRIMP COCKTAIL

##### \*FRESH STONE CRAB CLAWS

ATOMIC HORSERADISH  
MM COCKTAIL SAUCE  
CLASSIC MUSTARD SAUCE

#### AMBER OSSETRA CAVIAR +\$200

EGG YOLK ∞ ONION  
CHIVES ∞ SOUR CREAM

#### APPETIZERS

##### LOBSTER GYOZAS

CARROT ∞ KIMCHI DAIKON SALAD  
RED MISO AIOLI

##### MUSHROOM

##### TRUFFLE RAVIOLI

BEEF CHEEK MARMALADE  
CHERRY TOMATOES

##### GOAT CHEESE FRITTERS

YUZU MARMALADE  
PERSIMMON PUDDING

### SALAD SERVED FAMILY STYLE

#### GOLDEN BEET & BURRATA SALAD

BRIOCHE CRISPS ∞ HEIRLOOM TOMATO CARPACCIO ∞ HUCKLEBERRY MARMALADE  
BALSAMIC GLAZE ∞ STRAWBERRY VINAIGRETTE ∞ EXTRA VIRGIN OLIVE OIL

### ENTRÉES CHOICE OF

#### PRIME ANGUS FILET & KING CRAB

CHAMPAGNE CAVIAR BUTTER ∞ SCALLION POTATO CAKE ∞ FRENCH WHITE ASPARAGUS

#### SMOKE ROASTED HERITAGE PRIME RIB

CHANTERELLE MUSHROOM PUFFS ∞ FRESNO CHILI CORN SALSA ∞ GARLIC ROASTED BABY POTATOES

#### CRISPY PAN SEARED TRUFFLE STUFFED CHICKEN BREAST

BLACK TRUFFLE CORN POLENTA ∞ HONEY GLAZED BABY VEGETABLES ∞ SOY HERB EMULSION

#### SNOWY GROUPEL & LOBSTER

FRESH MAINE LOBSTER GNOCCHI ∞ LOBSTER COGNAC CREAM ∞ PARMESAN CHEESE

#### A-5 WAGYU KING ROLL

SEARED A-5 WAGYU TENDERLOIN ∞ MISO ROASTED KING CRAB ∞ ASPARAGUS ∞ CREAM CHEESE  
BLACK TRUFFLE CAVIAR ∞ CRISPY SHALLOTS ∞ TRUFFLE YAKI SAUCE ∞ JAPANESE SPICY MAYO

#### VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

### RESERVED CUTS

+\$125PP

6oz JAPANESE WAGYU FILET MIGNON

32oz WAGYU BEEF TOMAHAWK RIBEYE

### ENHANCE YOUR SELECTION

6oz LOBSTER TAIL +40

WOOD GRILLED CAJUN SHRIMP +15

FRESH SHAVED BLACK TRUFFLE +35

CRABMEAT OSCAR STYLE +30

### SIDES

SERVED FAMILY STYLE

#### CREAMED SPINACH

BACON ∞ ONION

#### CRISPY BRUSSELS SPROUTS

BACON ∞ ALMONDS ∞ PICKLED ONIONS

#### TRUFFLE CREAM CORN

### DESSERT PLATTER

SERVED FAMILY STYLE

CARAMEL & CHOCOLATE CREAM TARTS

LEMON RASPBERRY TORTE

NUTELLA STUFFED COOKIES

WITH MALTED MILK

WARM CINNAMON ROLL

CARAMEL VANILLA ICE CREAM