

Happy New Year!

150 per guest before tax & gratuity
select one from each course

First

CITRUS CURED SCALLOP*

fennel salad with grapefruit vinaigrette

WAGYU FILET BEEF TARTARE*

“thousand layer” potato pavé, herbed crème fraîche, chives

Second

ROASTED SNAPPER WITH BOUILLABAISSE RISOTTO

lobster, saffron risotto

BRAISED BEEF

ricotta tortellini, bordelaise

PIMENTO FRITTERS

original ray's 1984 recipe, jalapeño jelly

Third

RAY'S GREENS

bibb lettuce, fennel, radish, herbs, mustard vinaigrette

CLASSIC CAESAR

romaine, sourdough breadcrumb, parmesan-reggiano

CHARLESTON SHE-CRAB SOUP

sherry crème fraîche

Fourth

ROASTED BRANZINO

sautéed fennel, squash, zucchini, green beans, meunière

SEA BASS

braised white beans, tomato broth, kalamata olives, basil oil, crispy artichoke

STUFFED MAINE LOBSTER (+25)

lobster stuffing, herb breadcrumbs

FILET MIGNON*

paired with one side and one sauce of your choosing

DRY-AGED BONE-IN COWBOY RIBEYE* (+25)

paired with one side and one sauce of your choosing

A La Carte Enhancements:

lobster mac & cheese-25, crab oscar-18, 6oz lobster tail-32, seared diver scallops-26

Sauces:

béarnaise, truffle butter, au poivre, blue cheese butter

A La Carte Sides:

15 each

*mac & cheese, whipped potatoes, brussels with bacon & shallot jam,
grilled asparagus with hollandaise, creamed corn, fries, creamed spinach*

Fifth

CRÈME BRÛLÉE

rich vanilla custard

CHOCOLATE BROWNIE SUNDAE

caramelized bananas, strawberries, pecans, vanilla ice cream, chocolate sauce

PRIX FIXE MENU MAY NOT BE SHARED

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.

Happy New Year!

Wine Pairings
80 per guest before tax & gratuity

Beginnings

CHAMPAGNE LALLIER SÉRIE R.021, CHAMPAGNE, FRANCE

First

DOMAINE TREMBLAY PETITE CHABLIS 2024, CHABLIS, BURGUNDY, FRANCE

Second

JEAN-MICHEL DUPRÉ MORGON 'VIGNES DE 1935' 2023, GAMAY, MORGON, BEAUJOLAIS, FRANCE

Third

KEN WRIGHT PINOT NOIR 2024, WILLAMETTE VALLEY, OREGON

Fourth

STAGS' LEAP WINERY CABERNET 2022, NAPA VALLEY, CALIFORNIA

or

NICKEL & NICKEL 'TRUCHARD VINEYARD' CHARDONNAY 2023, CARNEROS, CALIFORNIA

Fifth

LOVO FIOR D'ARANCIO DOCG COLLI EUGANEI 2023, VENETO, ITALY