

# New Year's Eve

## FIRST COURSE

*Select One Per Guest*

### Tuna Crudo\*

veal aioli, house gardeniera

### King Crab Cake

remoulade, parsley salad, grilled lemon

### Steak Tartare\*

sriracha aioli, fine herbs

### Wedge Salad

maple bacon, pickled shallots, blue cheese, herb ranch dressing

### French Onion Soup

caramelized onion, veal stock, comté

## SECOND COURSE

*Select One Per Guest*

### Salmon\*

miso beurre blanc, bok choy, fresno

### Risotto

chestnut mushroom, parmesan, balsamic

### Roasted Chicken\*

apple jus, delicata squash, sage

### 8oz Filet\*

prime, Heritage Farms, IL

---

**8oz Wagyu Filet\*** (+20)

**16oz Wagyu Strip\*** (+30)

**24oz Bone-In Ribeye\*** (+25)

*all upgrades served with your choice of mixed mushrooms or 50/50 mashed potatoes*

**SURF & TURF:** Butter Poached Lobster Tail (+30)

---

## DESSERT

*Select One Per Guest*

### Snickerdoodle Cheesecake

pear, honey,  
pecan

### Chocolate Profiterole

dark chocolate crèmeux, milk  
chocolate mousse, caramel sauce

## Luxe Upgrades

### Half Seafood Tower\* | 125

lobster, snow crab claws,  
jumbo shrimp, oysters

### Oysters\* | 26

golden balsamic mignonette

### Full Seafood Tower\* | 225

lobster, snow crab claws,  
jumbo shrimp, oysters

### Caviar Service\*

*proudly serving Rare Tea Cellar Caviar*

Golden Kaluga | 120

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that a 4% surcharge and a 20% gratuity for your service team will automatically be applied to all guest checks.