

2026

New Year's Eve Menu

135. PER PERSON

FIRST COURSE

choice of

MEATBALLS
house pomodoro,
parmigiano reggiano, basil

**WOOD FRIED
OYSTERS**

SHRIMP SCAMPI
garlic, white wine,
chili butter

Enhancements

CAVIAR SERVICE
traditional accoutrements
95. • 30g

SHELLFISH TOWER*
48. per guest
oysters, poached shrimp, 1/2 maine lobster, king crab
genuine cocktail sauce, mustard aioli, salsa verde

SECOND COURSE

choice of

LOBSTER BISQUE
fennel, calabrian chiles,
chives

CAESAR SALAD
baby gem, garlic brioche croutons,
24 month parmigiano

BEET & BURRATA
fennel pistou, blood orange,
arugula, grape saba

THIRD COURSE

choice of

**HAND-CUT
FILET MIGNON***
7oz petite-cut

ROASTED HALIBUT
calabrian chili agrodolce,
caramelized cipollini onion,
charred sweet peppers GF

MACARONI ALLA VODKA
calabrian chili,
parmesan bread crumbs

Substitutions

**KANSAS CITY
STRIP*** 30.

LOBSTER DIAVOLO
squid ink pasta, uni butter,
spicy tomato sauce 10.

**24OZ DRY AGED
BONE-IN RIBEYE*** 40.

Enhancements

SURF & TURF*
maine lobster tail 35.

OSCAR STYLE
MP.

Sides

a la carte • 15. ea

CREAMED CORN
parmesan, lime,
crispy shallots

ROASTED MUSHROOMS
18 year truffle balsamic
GF VG

**MASCARPONE
WHIPPED POTATOES**
garlic bread crumbs, chives VG

CHARRED BROCCOLI
herb vinaigrette
GF VG

DESSERT

choice of

OLIVE OIL CAKE
fior di latte gelato, citrus salad

SORBETTI

TIRAMISU
mascarpone, espresso, chocolate

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.