2027

New Year's Eve Menu

149. PER PERSON

**exclusive of tax & gratuity*

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

HALIBUT PICCATA
wilted greens, preserved lemon,
capers, brown butter

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.

BISTECCA FIORENTINA
inquire with your server

Enhancements

SURF & TURF*
maine lobster tail 35.

OSCAR STYLE
MP.

Sides

a la carte • 15. ea

GRILLED ASPARAGUS
bagna cauda,
crispy parmesan

ROASTED MUSHROOMS
18 year truffle balsamic
GF VG

MASCARPONE WHIPPED POTATOES
garlic bread crumbs, chives VG

PARMESAN TRUFFLE FRIES
garlic aioli 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.*