PRIME & PROVISIONS

NEW YEAR’S EVE TASTING MENU

$125 per person*
Add a Sommelier Wine Pairing $75*.  
*exclusive of tax + service gratuity

First Course  
choice of

HOUSE-FLARED THICK-CUT BACON
black pepper, michigan maple syrup, dark chocolate

LUMP BLUE CRAB CAKE
dijon mustard sauce, charred lemon

add

SHELLFISH TOWER 45.
ALASKAN KING CRAB LEGS MP.

Second Course  
choice of

WEDGE SALAD
thick-cut bacon, blue cheese, tomato, red onion, scallion

CLAM CHOWDER
crispy potato, chives, oyster cracker

Entree  
choice of

BROILED WILD SALMON*  
mustard thyme glaze, roasted butternut squash, garlic mustard greens, pepitas

7oz PETITE-CUT FILET MIGNON*  
whole roasted garlic

substitute  
Kansas City Strip  40.
Dry-Aged Bone-In Ribeye  40.
Dover Sole  25.
Surf & Turf* • add a 6oz Lobster Tail  35.

Dessert  
choice of

BANANA CREAM PIE
caramel sauce, banana chips

CHOCOLATE CARAMEL CAKE
caramel sauce, coffee whipped cream

TRES LECHE CAKE
Berries, whipped cream

ASSORTED SORBETS

Escorts To The Above  15.

PROPERLY WHIPPED POTATOES  
horseradish parmesan crust

SAUTEED BROCCOLI
1st press olive oil, lemon, sea salt

DECADENT MACARONI & CHEESE

ROASTED WILD MUSHROOMS  apple saba

CREAMED OR SAUTEED SPINACH

PARMESAN CHEDDAR POTATO GRATIN

Linz Heritage Angus  
Superior Farms
Miller’s Amish Farms

An 18% gratuity charge will be added to all parties of six or more.  
A 3% surcharge will be added to all checks.  
The surcharge may be removed upon request.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.