

New Year's Eve Prix Fixe

\$90 Per Person*

exclusive of tax + service gratuity

Amuse Bouche

OYSTER ROCKEFELLER

creamed spinach, parmesan

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 35.

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*

farro, rainbow swiss chard, butternut squash, maple mustard glaze

7oz PETITE-CUT FILET MIGNON*

whole roasted garlic

Substitute Kansas City Strip +\$25

Substitute Dry-Aged Bone-In Ribeye +\$25

Add Dover Sole +\$20

Add Diver Scallops +\$15

Dessert

choice of

BANANA CREAM PIE

caramel sauce, banana chips

CHOCOLATE CARAMEL CAKE

caramel sauce, coffee whipped cream

Escorts To The Above

Properly Whipped Potatoes,
Horseradish Parmesan Crust 14.

Bruleed Sweet Potato, Cinnamon, Cajeta Butter 13.

House-Cut French Fries, Parsley, Sea Salt 9.

Substantial Baked Potato, Aged Cheddar, Bacon 15.

Decadent Macaroni & Cheese 13.

Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.

Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 14.

Creamed or Sauteed Spinach 12.

Roasted Wild Mushrooms, Apple Saba 16.

Asparagus Milanese, Farm Egg, Parmesan,
White Truffle Balsamic* 14.

Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.

Parmesan Cheddar Potato Gratin 16.