

New Years Eve 2025 Prix Fixe Menu

FIRST COURSE

Scallop Cake
Lemon Beurre Blanc

Lamb Lollipops
Pistachio Mint Pesto

Black Opal Wagyu Tenderloin Tataki
House Made Ponzu Sauce

Tuna Carpaccio & Roasted Bone Marrow
Calabrian Chili Extra Virgin Olive Oil, Maldon Flake Salt, Lemon, Toasted Baguette

Le Petit Seafood Duo
Oysters On the Half Shell & Colossal Shrimp Cocktail
Mignonette Sauce, House Made Cocktail Sauce, Lemon, Fresh Horseradish

SECOND COURSE

Crab Louie "The King of Salads"
Jumbo Lump Crab, Asparagus, Shaved Romaine Hearts, Diced Cucumbers, Radish, Baby Heirloom Tomato,
Louie Dressing

Classic Caesar
Romaine Hearts, Shaved Parmesan, Herb Brioche Croutons, House Made Caesar Dressing

Wedge Salad
Gorgonzola, Baby Heirloom Tomatoes, Applewood Smoked Bacon, Raw Buttermilk Blue Cheese Dressing

THIRD COURSE

Lemon Herb Roasted Chilean Seabass
8 oz Center Cut, Roasted Butternut Squash-Lobster Risotto, Sage Brown Butter

Prime Short Ribs
6 Hour Red Wine Braised USDA Prime Short Rib, French Onion Mac & Cheese, Toasted Breadcrumbs,
Bordelaise Sauce

Surf & Turf
6oz. Prime Filet, 8oz. Cold Water Lobster Tail, Grilled Asparagus, Roasted Garlic Whipped Potatoes,
Drawn Garlic Butter, Hollandaise Sauce

16 oz Prime KC Strip
Miso Chili Charred Broccolini, Creamy Truffle Parmesan Polenta, Black Garlic Bone Marrow Butter
Add U12 Japanese Hokkaido Scallops (+19)

Twin 6 oz. Lobster Tails
Grilled Asparagus, Roasted Garlic Whipped Potatoes, Garlic Drawn Butter

FOURTH COURSE

Chef's Selections of Dessert & Champagne Toast
\$139+ +per person