

NEW YEAR'S EVE MENU

APPETIZER

BLACKENED SCALLOPS | 24

sea scallops, barley, french lentils,
chipotle vinaigrette, sriracha sauce

HAND CUT STEAK TARTARE | 24

garlic-herbs aioli, egg yolk jam, toasted baguette

SALAD | SOUP

CRAB BISQUE | 10

lump crabmeat, tomato creamy base,
herbs, sour cream, toasted baguette

ROASTED BEETS SALAD | 14

frisée, arugula, belgium endive, roasted beets,
candied pecans, orange supremes, citrus,
vinaigrette, goat cheese crumbles

ENTRÉE

STEAK OSCAR | 58

6oz filet mignon, lump crab meat,
béarnaise sauce, asparagus, whipped potatoes

MISO GLAZED SALMON | 34

Cauliflower purée, sugar snap peas, crispy nori, bok choy

THE MIDNIGHT WAYGU | 30

8 oz wagyu patty, caramelized onion, smoked gouda, arugula,
garlic truffle aioli, brioche bun, fries

SCALLOPS AL TARTUFO | 46

truffle risotto, wild mushrooms, parmesan cheese,
sea scallops, peas, pea tendrils

DESSERT

CHOCOLATE POT DE CRÉME | 12

slow baked chocolate custard with velvet finish,
topped with whipped cream and chocolate curls

SALTED CARAMEL CHEESECAKE | 12

creamy vanilla cheesecake on a buttery graham crust,
drizzled with rich caramel sauce and finished with sea salt