

# Carversteak



## New Year's Eve | First Seating

5:00 - 7:30 pm • \$195 Per Person



### — Amuse —

#### Regiis Ova Caviar

Warm Gougère, Lemon- Chive Creme Fraiche, Caviar

### — First Course —

*(Choice of one)*

#### Caesar Salad

Gem Lettuce, Garlic  
Croutons, Parmesan

#### Lobster Bisque

Smoked Bacon, Potato,  
Tarragon

#### Seared Crab Cake

Jumbo Lump, Frisée,  
Piquillo Pepper Aioli

#### Beef Carpaccio

Parmesan Frico, Capers,  
Truffle Emulsion

#### Citrus Beet Salad

Crispy Warm Goat Cheese,  
Hazelnuts, Orange Vinaigrette

#### Hudson Valley Foie Gras

*(+35 Supplemental)*

Vanilla Toast, Hazelnut, Fennel Chutney

### — Main Course —

*(Choice of one)*

#### Filet Rossini

Hudson Valley Foie Gras,  
Potato Confit, Black Truffle

#### Ribeye Oscar

Jumbo Lump Crab,  
Asparagus, Hollandaise

#### Hokkaido Scallops

Wild Mushroom Risotto,  
Hazelnuts

#### Jidori Chicken Breast

Root Vegetables, Black Truffle  
Vin Jaune Sauce

#### Miso Glazed Black Cod

Oyster Mushroom,  
Gai Lan Broccoli

### Compliment your experience!

*Add an additional course.*

Japanese A-5 Wagyu, Striploin • Miyazaki Prefecture, 5oz min / \$275 • Each Additional 1oz / \$55

*Served with Yuzu Koshu Butter & Shishito Peppers*

### — Sides —

*(Choice of one)*

Truffle Mac & Cheese (+ Lobster MP) | Asparagus | Wild Mushrooms | Brussels Sprouts | Potato Purée | Parmesan Steak Fries

### — Add Ons —

Hudson Valley Foie Gras | 25 | Fresh Truffles, Shaved Tableside | MP | Truffle Butter | 10 | Béarnaise | 6 | Red Wine Demi | 6

### — Dessert —

#### Tuxedo Sponge Cake

Vanilla and Dark Chocolate, Whipped Ganache, Chocolate Glaze

## À La Carte Raw Bar

Maine lobster | 98  
Chilled or Roasted

Chef's Oyster Selection | 32/64  
Mignonette, Lemon

#### Regiis Ova Caviar

Siberian 135/oz • Golden Kaluga 155/oz • Osetra 185/oz

Shrimp Cocktail | 32  
Espelette Dijonaise,  
Horseradish Cocktail Sauce

Alaskan King Crab Oscar | MP

