

Carversteak



New Year's Eve | Gala Seating

8:00 pm - Midnight with Champagne Toast • \$295 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

Beef Carpaccio
Parmesan Frico, Capers,
Truffle Emulsion

Citrus Beet Salad
Crispy Warm Goat Cheese,
Hazelnuts, Orange Vinaigrette

Yellowtail Sashimi
Regiis Ova Caviar,
Avocado, Yuzu Ponzu

— Second Course —

(Choice of one)

Grilled Wagyu Beef Skewers
Shishito Peppers, Togarashi,
Lime Aioli

Truffle Gnudi
Parmesan & Ricotta,
Black Truffle

Lobster Bisque
Smoked Bacon, Potato,
Tarragon

Seared Crab Cake
Jumbo Lump, Frisée,
Piquillo Pepper Aioli

Hudson Valley Foie Gras (+35 Supplemental)

— Main Course —

(Choice of one)

Filet Rossini
Hudson Valley Foie Gras,
Potato Confit, Black Truffle

Ribeye Oscar
Jumbo Lump Crab,
Asparagus, Hollandaise

Wagyu Striploin
Grilled Shrimp Scampi,
Yuzu Chili Butter

Hokkaido Scallops
Wild Mushroom Risotto,
Hazelnuts

Jidori Chicken Breast
Root Vegetables, Black Truffle
Vin Jaune Sauce

Dover Sole Meunière
Capers, Lemon, Parsley

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)

Mac & Cheese | Asparagus | Wild Mushrooms | Brussels Sprouts | Potato Purée | Parmesan Steak Fries

— Add Ons —

Hudson Valley Foie Gras | 25 | Fresh Black & White Truffles | MP | Truffle Butter | 10 | Béarnaise | 6 | Red Wine Demi | 6 | Peppercorn | 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

