



Early Dining New Year's Menu

First Course

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots
Continental Salad, Tomato, Cucumber, Ricotta Salata
Escarole Caesar, Parmigiano, Brioche Croutons
Baked Oysters “Joe Beef”

Second Course

Served with Asparagus and Potato Gratin

Steak and Lobster
6 oz Iowa Premium Filet and Lobster Tail
Black Grouper
Georges Bank Sea Scallops
Grilled Heritage Farms Kurobuta Pork Chop
Veal Chop, Wild Mushrooms, Mushroom Nage

Third Course

Strawberry Cheesecake Soft Serve
Key Lime Blackberry Pie
Chocolate Cheesecake Mousse

\$85 per person

Available 4:45 pm—5:45 pm



New Year's Menu

For the Table

Caviar Service MP

Seafood Towers 125/250

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut

MP / Minimum 6oz

Starters

Caviar Parfait, Egg Salad, Crème Fraîche, Brioche
Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots
Baked Oysters "Joe Beef"
Celeriac Veloute, Truffles, Croutons
Spiced and Salted Beef Carpaccio, Arugula, Lemon
Grilled Octopus, Potato, Chorizo, Sofrito Crema

Salads

Continental Salad, Tomato, Cucumber, Ricotta Salata
Escarole Caesar, Parmigiano, Brioche Croutons
Frisée, Spinach, Bacon, Poached Egg, Warm Sherry Vinaigrette

Entrées

NOT STEAK

Grilled Colorado Lamb Rack, Mustard Herb Crust
Georges Bank Sea Scallops, Soubise, Caviar
Atlantic Halibut
One Pound Lobster Tail, Lemon Butter
Grilled Veal Chop, Wild Mushrooms, Black Truffles

IOWA PREMIUM

American USDA Certified Prime*

Rib Eye 16oz

Filet Mignon 10oz

RANGERS VALLEY DRY AGED WAGYU

Australian Wagyu, Dry Aged 21-28 days*

Bone-In #4 New York Strip 20oz

Bone-In #4 Ribeye 24oz

PIEDMONTESE

Certified Italian Piedmontese breed, all-natural*

Filet Mignon 8oz

New York Strip 14oz

SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer*

New York Strip 14oz

Filet Mignon 8oz

Family Style Sides

Roasted Organic Carrots, Thyme, Garlic, Honey
Baked Mushrooms, Garlic, Thyme
Potato Gratin, Parmigiano, Serrano Ham

Dessert

Strawberry Cheesecake Soft Serve
Key Lime Blackberry Pie
Chocolate Cheesecake Mousse

\$275 per person