



# 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