



# Early Dining New Year's Menu

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## *First Course*

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

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## *Second Course*

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Served with Asparagus and Potato Gratin

Steak and Lobster  
6 oz Iowa Premium Filet and Lobster Tail  
Black Grouper  
Georges Bank Sea Scallops  
Beef Wellington 6 oz. Filet Mignon, Truffle-Mushroom Duxelle, Mushroom Jus  
Piedmont Brasato al Barolo

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## *Third Course*

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Key Lime Blackberry Pie  
Grasshopper Pie  
Warm Cinnamon-Sugar Doughnuts

\$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 A 5**

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut

MP / Minimum 6oz

## Starters

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots

Baked Oysters "Joe Beef"

Veal Sweetbreads, Veloute, Celery, Truffles, Croutons

Artichoke-Goat Cheese Souffle, Pickled Mushrooms

Grilled Octopus, Potato, Chorizo, Sofrito Crema

Chicken Liver Pate, Berry Conserva

## Salads

Continental Salad, Tomato, Cucumber, Ricotta Salata

Escarole Caesar, Parmigiano, Brioche Croutons

Roasted Beets, Goat Cheese, Grapefruit, Mache

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou

## Entrées

### **NOT STEAK**

Georges Bank Sea Scallops

Atlantic Halibut

One Pound Lobster Tail, Lemon Butter

Snake River Farms Beef Short Rib Bourguignon

Filet Mignon Rossini, Foie Gras Torchon, Black Truffle Madeira Sauce

### **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 #5 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

 Add a One Pound Lobster Tail 35 

## Family Style Sides

Baby Carrots, Herb Cream Sauce

Baked Mushrooms, Garlic, Thyme

Potato Gratin, Parmigiano, Serrano Ham

## Dessert

Chocolate Decadence, Genoise, Chocolate Ganache, Blonde Chocolate Mousse

Key Lime Blackberry Pie

Grasshopper Pie

\$275 per person