



# New Year's Menu

## Starters

Caviar Parfait, Egg Salad, Crème Fraîche, Brioche  
Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots  
Baked Oysters "Joe Beef"  
Baked Ricotta, Tomato, Pine Nut Granola, Saba  
Veal Sweetbreads, Mustard Remoulade  
Grilled Octopus, Potato, Chorizo, Sofrito Crema

## Salads

Continental Salad, Tomato, Cucumber, Ricotta Salata  
Escarole Caesar, Parmigiano, Brioche Croutons  
Beet Salad, Goat Cheese Panna Cotta, Arugula

## Entrées

### NOT STEAK

Grilled Colorado Lamb Rack, Mustard Herb Crust  
Georges Bank Scallops  
Black Grouper  
Roasted Chicken, Foie Gras Stuffing  
One Pound Lobster Tail, Lemon Butter  
Grilled Veal Chop, Chanterelles, Madeira Sauce

### IOWA PREMIUM

American USDA Certified Prime\*

Rib Eye 16oz  
Filet Mignon 10oz

### DRY AGED ESTABLISHMENT 8

American USDA Certified Black Angus, 21 Day Minimum Dry Age\*

New York Strip 14oz

### PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Skirt Steak 12oz  
New York Strip 16oz

### 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  
Brussels Sprouts Gratin  
Twice Baked, Accompaniments

## Dessert

Chocolate Malt Sundae  
Key Lime Blackberry Pie  
Grasshopper Pie

\$250 per person