



2026 NEW YEARS EVE

START 2026 IN YOUR PRIME

\$185 PER PERSON

VEUVE CLICQUOT // 145

TEMPTATIONS

EACH // 6

IBERICO CROSTINI

Iberico Ham, Manchego & Truffle

SMOKED SALMON CORNET

Smoked Salmon, Whipped Cream Cheese, Ikura, Pickled Red Onion, Cucumber

UNI BOMB

Crispy Risotto, Siberian Caviar, Santa Barbara Uni, Yuzu "Yum Yum" Sauce

BEEF TARTARE

Potatoes Pave, Cured Egg Yolk Aioli & Truffle

SEAFOOD TOWER // 50

2 Prawns, 2 Oysters,
2 Large Stone Crab

MALPEQUE OYSTERS

Half Dozen // 25
Dozen // 50

LARGE STONE CRAB // MP

CAVIAR SERVICE // 150

APPETIZERS

CHILLED HALF LOBSTER // 10

Lemon, Sea Salt & Citrus Chimichurri

SHRIMP COCKTAIL

H/O Prawns, Honey Mustard Aioli, House Cocktail Sauce

PEPPER CRUSTED BEEF CARPACCIO

Micro Arugula, Red Onions, Parmigiana, Basil Oil

BEEF TARTARE & BONE MARROW

Black Garlic Aioli, Cured Egg Aioli, Crostini

BLUEFIN TUNA CRUDO

Shallots, Capers, Parsley, Tarragon, Yuzu Kosho Infused Olive Oil, Lemon Zest

HALF SHELL SCALLOPS

Broiled Scallops, Parmesan Cheese, Lime, Garlic, Butter Crumbs

FOIE GRAS

Black Truffle Foie Torchon, Blackberry Compote, Marcona Almonds

SOUP OR SALAD

CREAMY ONION & MUSHROOM SOUP

Toasted Croutons,
Gratinée Au Gruyere

FALL IN BURRATA

Pistachio, Black Currants, Red Onions, Roasted Radish, Tomato Confit, Candied Butternut Squash, Baby Arugula, Lemon Oil & Citrus Parmesan Jus

CAESAR SALAD

Baby Gem, Freshly Baked Crouton, Parmigiano Reggiano, House Caesar Dressing

CHEF'S HOUSE SPECIALITIES

SURF & TURF

Petite Filet Mignon, Cold Water Lobster Tail, House Mashed Potatoes, Asparagus

UPGRADE TO 10 OZ FILET // 20

MISO-GLAZED SEABASS

Wasabi Mashed Potatoes, Red Cabbage-Ginger Puree, Enoki Mushrooms & Snow Peas

BLACKENED GROUPER

Roasted Baby Potatoes, Brussels Sprouts & Citrus Chimichurri

ADD BLUE CRAB MEAT // 10

MP LOBSTER & PASTA

Half Lobster, Seafood Lobster Bisque Infused Spaghetti, Gremolata, Tomato Confit, Caviar

BEEF WELLINGTON

Petite Filet, Potato Purée, Asparagus & Red Wine Demi Glacé

SERVED MEDIUM RARE

STEAK FRITES

Sliced NY Strip, Truffle Fries, Au Poivre Sauce

CHICKEN ROULADE

Truffle-Parmesan Beurré Blanc, Loaded Hasselback Potato

ELEGANT UPGRADES

BLUE CRAB OSCAR / 21

BLACK GARLIC BUTTER / 10

BLUE CHEESE CRUST / 9

BLACK TRUFFLE / 25

FOIE GRAS / 24

DESSERT

CHOCOLATE SEMIFREDDO