2027 NEW YEAR'S EVE

START 2027 IN YOUR PRIME
$225 PER PERSON

TEMPTATIONS

EACH // 6

IBERICO CROSTINI
Iberico Ham, Manchego & Truffle

GULF COAST ROYALE * GF
Oyster, Bluefin, Caviar, & Bright Yuzu Kosho

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

WAGYU CROWN *
Wagyu, Caviar & Our Signature 50 Layer Potato

SEAFOOD TOWER // 50
2 Prawns, 2 Oysters,
2 Large Stone Crab

EVERGLADES OYSTERS
Half Dozen // 30
Dozen // 60

LARGE STONE CRAB // MP

CAVIAR SERVICE // 150

APPETIZERS

CHILLED HALF LOBSTER // 10
Lemon, Sea Salt & Citrus Chimichurri

SHRIMP COCKTAIL GF
H/O Prawns, Honey Mustard Aioli, House Cocktail Sauce

PEPPER CRUSTED BEEF CARPACCIO *
Micro Arugula, Red Onions, Parmigiana, Basil Oil

BLUEFIN TUNA CRUDO * GF
Shallots, Capers, Parsley, Tarragon, Yuzu Kosho Infused Olive Oil, Lemon Zest

WAGYU BEEF TARTARE *
Premium Hand-Cut Australian Wagyu Layered with Vibrant Puttanesca Flavors–Heirloom Tomato, Olives, Capers, Anchovy, Shallot, Parsley, Lemon Zest, Served with Crostini

SEAFOOD CEVICHE *
Mixed Seafood, Peruvian Tiger's Milk, Corn, Sweet Potato, Fried Andean Corn, Red Onions

MARCO PRIME FRENCH ONION MEATBALLS
Four Handcrafted Prime Beef Meatballs, Caramelized Onion Jus, Melted Gruyère Cheese, and Toasted Brioche Crostini

SOUP OR SALAD

CREAMY ONION & MUSHROOM SOUP
Toasted Croutons, Gratinée Au Gruyere

FALL IN BURRATA GF
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 SPECIALTIES

SURF & TURF * GF
Petite Filet Mignon, Cold Water Lobster Tail, House Mashed Potatoes, Asparagus
UPGRADE TO 10 OZ FILET // 20

MISO-GLAZED SEABASS * GF
Wasabi Mashed Potatoes, Red Cabbage-Ginger Puree, Enoki Mushrooms & Snow Peas

BLACKENED GROUPER * GF
Mashed Potatoes, Spinach & Kimchi Sauce
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

BELL & EVANS GF
Chicken Jus, Potato Risotto, & Roasted Baby Carrots

ELEGANT UPGRADES

BLUE CRAB OSCAR / 21
BLACK GARLIC BUTTER OR CHIMICHURRI BUTTER / 10
BLUE CHEESE CRUST / 9
BLACK TRUFFLE / 25
FOIE GRAS / 24

DESSERT

CHOCOLATE TRUFFLES