



NEW YEAR'S EVE

ENHANCE YOUR EXPERIENCE

CAVIAR SERVICE – WITH TRADITIONAL ACCOUTREMENTS
GOLDEN OSETRA (1g) - \$190
BELUGA (1g) - \$225
TORO SUSHI TOPPED WITH GOLDEN OSETRA CAVIAR \$45/pc

APPETIZER

HALF DOZEN WELFLEET OYSTERS ON THE HALF SHELL

ADD OSETRA CAVIAR \$48

TOMATO BISQUE SOUP

FRESH TOMATOES BLENDED WITH AROMATIC SPICES AND A RICH VEGETABLE BROTH, FINISHED WITH WINTER BLACK TRUFFLE AND SERVED WITH A TRUFFLE-INFUSED CROSTINI.

SCALLOPS CEVICHE

FRESH, CITRUS-MARINATED SCALLOPS WITH A HINT OF SPICE.

BABY VEAL RIBS

TENDER VEAL RIBS MARINATED IN A SWEET AND SPICY KOREAN-INSPIRED BBQ SAUCE.

FALL BURRATA

BRAISED GRAPE TOMATOES, CRISPY ARTICHOKE HEARTS, EVOO, BASIL, SMOKED SEA SALT, FIG BALSAMIC GLAZE, AND PISTACHIOS.

MAIN COURSES

SEARED FILET MIGNON

TENDER FILET MIGNON SERVED WITH CRISPY TRUFFLE POTATO CROQUETTES, WINTER TRUFFLE AIOLI, AND A RICH CABERNET REDUCTION.

HONEY-MISO CHILEAN SEA BASS

OVEN-ROASTED CHILEAN SEA BASS GLAZED WITH A RICH HONEY-MISO SAUCE. SERVED WITH CELERY ROOT PURÉE AND WHITE ASPARAGUS.

SQUID INK SEAFOOD PAELLA

SAFFRON-INFUSED RICE COOKED WITH SQUID INK, HALF-TAIL LOBSTER, SCALLOPS, BABY SHRIMP, AND CLAMS, ALL SIMMERED IN A RICH SEAFOOD BROTH.

FANNE MELITZANES ROLLATINI

GRILLED EGGPLANT SLICES STUFFED WITH FETA CHEESE AND SWEET ROASTED PEPPERS, SERVED OVER ARRABBIATA SAUCE WITH TRUFFLE POTATOES

DESSERT

CRUST & CHOCOLATE TART

MADE WITH AN OREO CRUST AND A RICH, DECADENT CHOCOLATE GANACHE FILLING, TOPPED WITH WHIPPED CREAM.



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