



NEW YEAR'S EVE FEATURE MENU

Executive Chef: Gheorghe Vatafu
General Manager: Billy Tam

STARTERS

Roasted Beet Carpaccio

*Fresh Arugula Salad, Honey Goat Cheese,
and Walnut Vinaigrette*

16.95

Caviar Experience*

*Kaluga Caviar, Radish, Diced Red Onion, Egg, Cucumber, Capers,
Crème Fraiche On Toasted Crostini*

142.95

ENTREES

Sole Fillet*

*Sole Fillet Roll with Crab Cake and Brie, over Steamed Asparagus
with a Lemon Butter Sauce and Red Wine Glaze*

42.95

Surf and Turf*

6 oz Lobster Tail with Drawn Butter and 6oz Filet Mignon

86.95

DESSERT

Cranberry Bliss Bar

16.95

*20% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*