



## NEW YEAR'S EVE

### FIRST

Choose one:

#### Lobster Chestnut Bisque

Fire roasted chestnut, Madeira wine, chives.

#### Dungeness Crab Symphony

Baby red butter and frisse, Belgian endives, Pomegranate seeds, Roquefort, Avocado, Raspberry poppy seed.

### SECOND

Choose one:

#### BROME LAKE DUCK BREAST

Pappardelle pasta, Baby shitake alfredo sauce, orange Cointreau glaze.

#### SEAFOOD NEWBURG

Lobster, Shrimp, Baby squid, Langoustine, Mussel meat, King crab meat, Trout caviar, Lobster nage, Saffron beurre blanc, rainbow radish, Maras pepper bread crisps.

#### DUO LAMB DAUPHINOISE

Duo of hind shank confit and lamb loin chop, dauphinoise potatoes, Wild cherry port glaze.

### THIRD

Choose one:

#### 17-Hour Slow-Roasted Prime Rib

Red wine jus, Roasted garlic mashed potatoes, Yorkshire pudding, seasonal vegetables, atomic horseradish.

#### Elk Striploin

Black tiger shrimp, Lyonnaise baby potato, Asparagus, Morrel mushroom sauce, seasonal vegetables.

#### Pan Seared Black Cod

Barbuda langoustine black barley risotto, shanghai baby bokchoi, Ginger birch syrup, lemon infused oil, Seasonal vegetables.

#### Stuffed Pheasant Supreme

Foie grass stuffed pheasant, Lima bean casserole, black truffle infused creamy foie grass sauce, seasonal vegetables.

### SEAFOOD

117.95 (per person)  
plus tax and gratuity

### PLATTER FOR 2

1 lb Cracked King Crab Legs

2 Canadian Deep-Water Lobster Tails

Pan-Seared Japanese Hokkaido Scallops

Jumbo Black Tiger Shrimps

Leek & White Wine-Infused Mussels

Four Mushroom Risotto

Seasonal Vegetables

### THE ADDED PLEASURE

Add the following to any entrée

Cracked King Crab Legs ½ lb 26.95 | 1 lb 49.95

Canadian Deep-Water Lobster Tail 5oz 30

Black Tiger Jumbo Shrimp 4.95

Shrimp and Scallop Skewer 12.50

### THE SWEET ENDING

Tripple Chocolate Mousse Tulip With Wild Hibiscus Flower

Pistachio Raspberry Bevarois With Mascarpone Cheese

### \$90 PER PERSON

Plus tax and 18% service