



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