

## NEW YEARS EVE \$110 FOUR-COURSE PRIX FIXE 8:30 TO 10:30

FIRST *choice of:*

- LOBSTER BISQUE
- BEET SALAD *goat cheese | walnuts | balsamic | beet aioli*
- SURF & TURF DUMPLINGS *lobster | short rib*
- DRY-AGED BEEF TARTARE

SECOND *choice of:*

- ENDIVE & SHAVED ARTICHOKE *lemon aioli*
- KALE & ROMAINE CAESAR *soft egg | parmesan crisp*
- CEVICHE *scallops | mussels | oysters | clams | shrimp | calamari | conchiglie*
- PASTRAMI SMOKED SALMON *cucumber salad | waffle crouton | pickled onion*
- CRAB RISOTTO *black tobiko caviar*

THIRD *choice of:*

- BRAISED BISON SHORT RIB *orecchiette | mushrooms | truffle mousse*
- ORGANIC ROAST CHICKEN *truffle whipped potato | black truffle | jus*
- SQUID INK FRA DIAVOLO *house-made pasta | clams | lobster | calamari*
- 'SURF & TURF' *filet mignon | brazilian lobster tail | sides a la carte*
- MRS. BURKE'S VEGETABLE TORTE *chefs selection of seasonal vegetables*
- PAN ROASTED HALIBUT *rock shrimp | fava bean succotash | pesto*

FOURTH COURSE:

PASTRY CHEF STUART MARX'S DESSERT TRIO  
*chocolate truffle tart | eggnog panna cotta | classic napoleon*

PAIRED WITH

*a glass of 'J Cuvée' Sparkling Wine\* or Dindarello 'Late Harvest' Moscato\**

*\*subject to availability, will have other options if sold out.*