

THE STEAKHOUSE

NEW YEAR'S EVE 2018

APPETIZERS

(Choice of)

Macadamia Nut Crusted Seared Sea Scallops

Thai Curry Sauce Braised Daikon, Mizuna Salad, Chili Oil

Main Lobster & Jumbo Lump Crab Cake

Fire Roasted Wild Mushrooms Wild Arugula

Marinated Plum Tomatoes

Beef Short Rib & Butternut Squash "Fazzoletti"

Handkerchief Pasta, Roasted Wild Mushrooms, Emerald Basil Oil

SOUP & SALADS

(Choice of)

Poached Beef Tenderloin Tiger Shrimp Soup

Caramelized Roasted Root Vegetables, Cilantro Lime Soba Noodles

Chopped Baby Red & Green Romaine Salad

Sangria Tomato Confit, Parmesan Tuile, White Anchovies

Seared Ahi Tuna Nicoise Salad

Soft Poached Quail Egg, Oven Dried Plum Tomato, Pickled Red Onion, Haricots Verts, Fingerling Potato, Kalamata Olives, Shallot Sherry Vinaigrette

ENTRÉE SELECTIONS

(Choice of)

**Duet of Charbroiled 8 Oz. Filet Mignon
& Roasted Colossal Tiger Shrimp**

Mashed Redskin Olive Oil Potatoes,

Rainbow Cauliflower, Armagnac Peppercorn Sauce

Peekytoe Crab Stuffed Vermilion Gulf Snapper

Applewood Smoked Bacon, Sweet Corn Risotto, Honey French Beans, Toasted Almonds, Lemon Beurre Blanc, Charred Red Pepper Drizzle

Chargrilled Ribeye Steak

Rosemary Fingerling Potatoes, Fire Roasted Woodland Mushrooms, Candied Baby Carrots, Fried Brussels Sprout Leaves, Herb Bordelaise Sauce

Brown Sugar Cardamom Seared Duck Breast

Braised Baby Fennel, Grilled Asparagus, Caramelized Blood Orange Glaze, Sautéed Spätzle Dumplings

Charbroiled Cauliflower Steak (Vegetarian)

Sweet Corn Risotto, Blackened Tomato Vinaigrette, Caramelized Root Vegetables

DESSERT

Black Forest Cake

Rich Layers of Chocolate Cake, White Chocolate Goat Cheese Cream, Red Chili Raspberry Gastrique, Vanilla Bean Sauce, Brandied Cherries