



New Years Eve 2023

• 3 COURSES \$149 PER PERSON •

FIRST COURSE

OYSTERS & SHRIMP

4 Local Oysters | 4 Jumbo Shrimp
Mignonette | Cocktail Sauce

ROASTED BEET SALAD

Hibiscus Poached Pear | Goat Cheese | Frisée
Brioche Crouton, Pomegranate

MUSHROOM RAVIOLI

Oxtail Cream | Shaved Truffles

LOBSTER CAESAR SALAD

Romaine | Crispy Kale | Parmesan Tuile

ENTREE

SELECT YOUR CUT

18 oz Food & Wine Prime Bone-In Ribeye
14 oz Bone-In Filet Mignon
14 oz Dry Aged KC Strip
10 oz Filet
Spiced Ahi Tuna
3 U3 Prawns, Lemon Beurre Blanc (add Caviar \$45)
20 oz Chateaubriand (for two | additional \$50 charge if ordered for one)
Herb Roasted Chicken with Mushroom & Spinach Risotto

ADDITIONS

Crab Oscar | Butter Poached Lobster | Foie Gras - \$25
Shaved Truffles - \$35
Truffle Butter - \$12

SELECT YOUR SIDE

Grilled Asparagus
Brussels Sprouts with Bacon Lardons
Sautéed Mushrooms
Pork Belly Mac & Cheese
Spicy Broccoli
Mashed Potato

SELECT YOUR SAUCE

Bearnaise | Peppercorn | Bordelaise | Horseradish Cream | Boston Chops House

DESSERT

MOCHA DOME

Black Pepper Chocolate Cake | Bittersweet Mousse | Coffee Cremeux | Cocoa Nib Crunch | Coffee Ice Cream

PINEAPPLE CHARLOTTE

Brioche | Roasted Pineapple and Apple | Pineapple Sorbet

Substitutions may be made based on Availability