



New Year's Eve

Four Course Menu 135.

Wine Pairing 50.

First Course

- Crisp Calamari** *dipping sauces*
Jumbo Lump Crab Cake *tartar sauce*
½ Dozen Oyster Sampler *fresh horseradish, cocktail and mignonette sauce*
Wild Jumbo Shrimp Cocktail *traditional cocktail sauce*
A5 Japanese Satsuma Wagyu *3 oz. New York Strip (+\$25)*

Wine Pairing:

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

Second Course

- Crab Bisque** *dungeness crab*
Clam Chowder *New England style, with bacon*
Crunchy Iceberg Wedge *bacon, tomato, and blue cheese dressing*
Classic Caesar Salad *freshly grated parmesan and croutons*

Wine Pairing:

Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2022

Entrée

- Double R Ranch Filet Mignon 12 oz.** *béarnaise sauce*
Classic Surf & Turf *8 oz. filet mignon & wild South African lobster tail*
Wild Ross Sea Chilean Sea Bass *MSC CERTIFIED roasted fingerlings*
"Steak Oscar" Filet Mignon 8 oz. *asparagus, jumbo lump crab, and béarnaise sauce*
60-Day Dry Aged Prime Bone-In Ribeye 18 oz *red wine bordelaise sauce*
Prime Double R Ranch Ribeye 16 oz. *horseradish cream*
Snake River Farms American Wagyu New York 12 oz. *(+\$25)*

ADD TO YOUR STEAK

- **Blackened** *seared with Cajun spices* **4**
- **Pepper Steak** *topped with brandy peppercorn sauce* **4**
- **Lump Crab Oscar** *with asparagus & hollandaise* **25**
- **Capella Style** *with mushrooms & onions* **7**
- **Melted Danish Blue Cheese** **5**

Wine Pairing:

Rombauer Chardonnay, Carneros, California 2022
or

Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017

Dessert

- Rosen's New York Cheesecake** *strawberry sauce*
Old Fashioned Chocolate Cake *raspberry sauce and whipped cream*
Crème Brûlée *fresh berries*

Wine Pairing:

Saracco Moscato d'Asti, Piedmont, Italy 2022

tax, gratuity and other beverages not included