



**FOUR
COURSE MENU
\$150**

NEW YEAR'S EVE

**WINE PAIRING
\$50**

TUESDAY, DECEMBER 31, 2024

FIRST COURSE

Chilled Wild Jumbo Mexican Shrimp Cocktail *Traditional Cocktail Sauce*

½ Dozen Oyster Sampler *Habanero-Lime Relish and Fresh Horseradish*

Crisp Calamari *Harissa Aioli and Cilantro-Mint Sweet Chili Sauce*

Jumbo Lump Crab Cake *Celery Root Remoulade*

Wine Pairing: Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SECOND COURSE

Clam Chowder *Applewood Smoked Bacon*

Roasted Beet Salad *Tandoori Spiced Yogurt*

Mixed Organic Greens *Golden Balsamic Vinaigrette*

Caesar Salad *Romaine Hearts with White Anchovies*

Wine Pairing: Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2023

ENTRÉE

Classic Surf & Turf Filet Mignon 8oz & Wild South African Lobster Tail

Wild North American Hard Shell Lobster 1½ LB *Coleslaw and Melted Butter*

Wild Ross Sea Chilean Sea Bass MSC CERTIFIED *Butternut Squash Gnocchi and Sage Brown Butter*

Farmed New Zealand King Salmon *Heirloom Carrots and Vadouvan Curry Butter*

Double R Ranch Filet Mignon 12oz *Chimichurri*

20-Day Dry Aged Prime New York 14oz *Chimichurri +\$10*

Wine Pairing:

Rombauer Chardonnay, Carneros, California 2023 or

Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, California 2021

DESSERT

Rosen's New York Cheesecake *Strawberry Sauce*

Chocolate Espresso Ganache Cake *Pistachios and Luxardo Cherry Sorbet*

Caramel Bread Pudding *Alaea Red Sea Salt*

Wine Pairing: Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included

:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

LILLET BLANC	14.00
RAMAZZOTTI APERITIVO ROSA	14.00
APEROL	15.00
NONINO L'APERITIVO	15.00

:: COCKTAILS ::

29TH FLOOR 17.00

New Amsterdam vodka, kiwi, elderflower,
lemon & tarragon...served on the rocks

MARITIME MULE 18.00

Tito's vodka, lime, mint, sea salt &
Q ginger beer...in a copper mug

ROSEWOOD 18.50

Botanist gin, limoncello, lime, rosemary &
grapefruit essence...charged with Q tonic

THE AWAKENING 18.00

Roku gin, elderflower, basil, lemon,
grapefruit & Sichuan pepper...served up

CASTAWAY 17.50

Cruzan Light & Diplomatico 8yr rums, lime,
pineapple & Chateau aloe...crushed ice

MARGARITA VERDE 17.00

100% blue agave silver tequila, agave, lime,
cucumber, basil, jalapeño & chili salt...on ice

MESCALERO 18.50

Del Maguey 'Vida' mezcal, 100% blue agave silver
tequila, lime, passion fruit, & pineapple...served up

A NIGHT IN OSAKA 18.50

Suntory 'Tokki' whisky, amaro Nonino, amontillado
sherry, maple syrup & grapefruit bitters...served up

CAMPFIRE SLING 19.50

Michter's US1 straight rye whiskey, maple syrup,
chocolate bitters, scorched orange...over block ice

BARREL'LY' AGED 17.00

Evan Williams straight bourbon, vanilla bean, lime
& pineapple...shaken with vigor & served up

:: BARTENDER'S SPECIAL ::

NOBLE POUR 17.00

Prairie Organic Gin, house made red wine syrup,
holiday spices, lemon & Benedictine...served up

:: DRAUGHTS ::

COORS LIGHT LIGHT LAGER..... 8.00
4.2% GOLDEN, CO

MODELO ESPECIAL MEXICAN PILSNER..... 8.00
4.6% MEXICO

STELLA ARTOIS EURO PALE LAGER..... 9.50
5.0% LEUVEN, BELGIUM

BLUE MOON 'BELGIAN' WHEAT..... 9.00
5.2% GOLDEN, CO

FIRESTONE WALKER 805 BLONDE ALE..... 9.00
4.7% PASO ROBLES, CA

CORONADO 'SALTY CREW' BLONDE ALE..... 9.00
4.5% CORONADO, CA

SIERRA NEVADA PALE ALE..... 9.00
5.6% CHICO, CA

BALLAST POINT SCULPIN IPA..... 10.50
7.0% SAN DIEGO, CA

STONE DELICIOUS IPA..... 9.50
7.7% ESCONDIDO, CA

NEW BELGIUM VODOO RANGER HAZY IPA..... 9.00
7.5% FORT COLLINS, CO

ABLE BAKER 'ATOMIC DUCK' IPA..... 10.00
7.0% LAS VEGAS, NV

HOP VALLEY VIVA HOP VEGAS HAZY IPA..... 9.00
7.0% EUGENE, OR

:: CANS AND BOTTLES ::

AMSTEL LIGHT LIGHT LAGER..... 9.00
3.5% AMSTERDAM, NETHERLANDS

CORONA EXTRA MEXICAN LAGER..... 9.00
4.6% MEXICO

SAPPORO PALE LAGER..... 9.00
5.0% TOKYO, JAPAN

HEINEKEN EURO PALE LAGER..... 9.00
5.0% AMSTERDAM, NETHERLANDS

STELLA LIBERTE NON-ALCOHOLIC..... 8.50
0.0% LEUVEN, BELGIUM