



New Year's Eve Menu

Tuesday, December 31, 2024

Wednesday, January 1, 2025

Four Course Menu 135.

Wine Pairing 50.

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 Yôgurt*

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 8oz Filet Mignon & Wild South African Lobster Tail

Wild North American Hard Shell Lobster 1½lb *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 Vadouwan Curry Butter*

Double R Ranch 12oz Filet Mignon *Chimichurri*

20-Day Dry Aged, 14oz Prime New York *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