

# Carversteak



**New Years Eve | Gala Seating**  
**8:00 - Midnight with Champagne Toast**  
**\$295 Per Person**



## First Course

*(Choice of One)*

**Lobster Bisque | King Crab Louie | Beets & Buratta**

## Second Course

*(Choice of One)*

**Tuna Sashimi | Truffle Gnudi | Wagyu Tartare - Hashbrown**  
**Hudson Valley Foie Gras (+\$35 supplemental)**

## Main Course

*(Choice of One)*

**Filet | Bone in Ribeye | Roasted Organic Chicken | Dover Sole**

**Compliment your experience!**

*Add an additional course.*

**Japanese A-5 Wagyu, Striploin | Miyazaki Prefecture, 5oz min / \$275**  
**Each Additional 1oz / \$55 | Served with Yuzu Kosho Butter & Shishito Peppers**

## Sides

*(Choice of One)*

**Truffle Mac & Cheese | Asparagus | Wild Mushrooms | Broccolini | Potato Puree | Parmesan Steak Fries**

## Add Ons

**Carversteak Signature Lobster en Croute | 115 | Hudson Valley Foie Gras | 25 | Alaskan King Crab Oscar | MP**  
**Fresh Truffles, Shaved Tableside | MP | Truffle Butter | 10 | Bearnaise | 6 | Red Wine Demi | 6**

## Dessert

*(Choice of One)*

**Chocolate Verrine, Olive Oil Mochi Crumble, Hazelnut Bourbon Whipped Crema**

*or*

**Blood Orange Creamsicle Tartlet, Vanilla Ice Cream**

## Raw Bar Selections

### Regiis Ova Caviar Selection

*Served Chilled or Roasted with*  
*Yuzu Chili Butter*

**Honey Blinis, Traditional Garnish**  
**Golden Kaluga | 155/oz**  
**Hybrid | 125/oz**

### Shellfish Platters

*Large | 165 • Small | 125*

**Maine Lobster**  
**Gulf Shrimp**  
**Clams**  
**PEI Mussels**  
**Oysters**

### Crustacean

**Alaskan King, Drawn Butter,**  
**Charred Lemon | MP**  
**Chilled Jumbo Shrimp, Horseradish**  
**Cocktail Sauce | 32**

