

# 2019

## Happy New Year

### STARTER

**PRIX FIXE: \$100 PER PERSON**

#### SEAFOOD TRILOGY

Maryland crabcake, shrimp scampi, and an oyster Rockefeller.

#### BEEF CARPACCIO

Beef tenderloin sliced paper thin with capers, Dijon mustard, horseradish cream and shaved asiago cheese, served with a watercress and baby arugula salad dressed with Dijon vinaigrette.

### SOUP + SALADS

#### ARUGULA + BURRATA SALAD

Fresh, creamy, hand-crafted mozzarella with a salad of figs, arugula, toasted hazelnuts and Prosciutto di Parma dressed with fig and balsamic vinaigrette.

#### BEET SALAD

Roasted red and yellow beets with fresh arugula, fresh mozzarella, and roasted walnuts in a red wine and walnut oil vinaigrette.

#### LIMOUSINE SALAD

Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots, and garlic croutons with Roquefort vinaigrette.

#### CAESAR SALAD

Whole, crisp leaves of organic romaine with anchovy Caesar dressing, Garnished with Parmesan cheese crouton and white anchovy.

#### LOBSTER BISQUE

Classic preparation with cream, sherry, lobster and rock shrimp.

### MAINS

#### FILET MIGNON

8 oz oven-broiled, aged beef tenderloin served with jumbo asparagus and au gratin potatoes.

#### SURF + TURF

Oven broiled, aged beef tenderloin served medium to medium rare with peppercorn sauce accompanied by a broiled Australian lobster tail, asparagus Hollandaise and potatoes au gratin.

#### USDA PRIME RIB EYE STEAK

This prime center cut rib eye is known for its marbling and rich flavors. Served with jumbo asparagus and au gratin potatoes.

#### DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce.

#### DEL MONACO CUT

This bone-in filet mignon is known as the perfect steak – a luscious texture of premium tenderloin with close-to-the-bone flavor.

#### OUR SEASONAL FRESH FISH

Your server will present you with a variety of our Jet Fresh seafood offerings for New Year's Eve.

#### COWBOY CUT

Aged, bone-in, center-cut rib eye considered to be the most flavorful of all cuts, best served medium to medium rare to caramelize the fats and release the flavorful juices.

#### OVER THE TOP

Oscar Style - Alaskan king crab meat and sauce Béarnaise with asparagus..... **Additional \$27**

a'la Rossini - Hudson Valley foie gras, morel mushrooms and port reduction..... **Additional \$37**

le Bleu - topped with genuine Roquefort cheese .. **Additional \$8**

á Moelle - bone marrow flan, morel mushrooms and marrow demi-glace..... **Additional \$9**

### SUPPLEMENTS

#### AMERICAN OSETRA CAVIAR

"Reserve" white sturgeon caviar served with toasted brioche and traditional accouterments..... **Additional \$100**

#### JAPANESE WAGYU

Certified, authentic Japanese Wagyu beef. The Wagyu breed is known for its quality, intense marbling, and high percentage of unsaturated fats..... **5 oz & 10 oz cuts: Additional \$75 & \$150**

#### LIVE MAINE LOBSTER

Jet Fresh whole Maine lobsters, steamed and dressed. Served with clarified butter and pommes frites ..... **Additional \$35**

#### AMERICAN WAGYU GOLD FILET MIGNON

Snake River Farms cross-breeds the Japanese Wagyu breed with American Black Angus to create this richly marbled beef, considered to be America's finest quality. .... **Additional \$35**

### DESSERT

#### CHOCOLATE SOUFFLÉ

Double Belgian chocolate with Grand Marnier cream and chocolate sauce.

#### FROMAGE BLANC CHEESECAKE

Baked cream and fromage blanc goat cheese with vanilla, orange zest and graham-cracker crust with wild honey sauce.

#### BOURBON BACON BROWNIE

House made maple bourbon ice cream and chocolate brownie topped with candied applewood bacon and maple caramel sauce.

We are a nonsmoking restaurant. 19% gratuity will be added for parties of 8 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consult with physician for more information.