

# NEW YEARS EVE *Grand Gala*

## MAKE A RESERVATION

### raw bar

*a la carte*

1/2 dozen east coast oysters	24
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1/2 dozen littleneck clams	15
5 jumbo shrimp cocktail	20
maddy rose tower	125
<i>12 east coast oysters, 6 west coast oysters, 6 clams, 6 jumbo shrimp, tuna crudo, crab ceviche</i>	

### appetizer

*choice of*

#### Beef Tartare

*olive tapenade, dijonnaise, crispy brioche*

#### Maddy's Caesar

*little gems, pita, parmesan*

#### Burrata

*fig balsamic glaze, roasted butternut squash, pumpkin seeds*

#### Crab Cake

*lemon aioli, arugula*

#### Lobster Bisque

*crème fraiche, caviar*

### entrée

*choice of*

#### Berkshire Pork Chop

*brussels sprouts, cider reduction, pomegranate*

#### Sea Bass

*caviar, cauliflower purée, roasted heirloom cauliflower*

#### Black Truffle & Wild Mushroom Risotto

#### Lobster Fra Diavolo

*lemon bucatini, calabrian chili  
+\$12 enhancement*

#### Short Rib

*potato purée, root vegetables, crispy shallot*

#### 28-Day Dry Aged NY Strip

*potato pave, creamed spinach, port reduction  
+\$12 enhancement*

### dessert

*choice of*

#### Taste of Chocolate

#### Sweet Potato Flan

*cinnamon tuile, whipped crème fraiche*

★ Executive Chef, Nick Paller ★

\$90+ tax for adults • \$30+ tax for children under 12  
20% gratuity will be added to parties of 8 or more