

TOP OF THE WORLD
STEAKHOUSE

New Year's Eve

“BLACK AND WHITE CELEBRATION”

AMUSE-BOUCHE

CAVIAR CONES

Whipped Smoked Salmon Crème Fraîche

FIRST COURSE

POTATO PIEROGI

Duck Confit, Mole Negro

SECOND COURSE

LOBSTER AND SCALLOP CRUDO

Pickled Jicama Salad, Squid Ink Leche de Tigre

THIRD COURSE

ROASTED GARLIC & WHITE BEAN SOUP

Blackened Wagyu, Truffle Emulsion

FOURTH COURSE

BRAISED SHORT RIB

Lobster Risotto, Colossal Prawn, Demi-Glace

OR

ROASTED SEA BASS

Miso Ginger Forbidden Rice, Grilled Pineapple Butter

OR

ROASTED FILET & LOBSTER TAIL

Parmesan Mash, Truffle Beurre Blanc

DESSERT

TUXEDO AFFAIR

Black Velvet Cake, Coconut Mousse,
Chocolate Namelaka, Chantilly Cream

CHAMPAGNE TOAST

PERRIER-JOUËT, GRAND BRUT

Épernay, France MV

Prices and items are subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish stock,
or eggs may increase your risk of foodborne illness.