



**NEW YEAR'S
EVE
12.31.21**

**PRIX FIXE
DINNER**

INCLUDES GLASS OF
CHAMPAGNE
UPON ARRIVAL

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**\$325
PER GUEST**

Amuse Bouche

CAVIAR DEILED EGG

First Course (please choose one)

BUTTERNUT SQUASH RAVIOLI

maine lobster - sage brown butter - crispy pumpkin

SOY TUNA TATAKI

shaved truffle - wasabi red wine sauce - tempura crisps

JAPANESE A5 WAGYU TARTARE

miso shishito peppers - soy emulsion

ROYAL OSETRA CAVIAR

traditional service

add on to your menu experience 350

Second Course

ROCK POPCORN SHRIMP SALAD

organic baby leaves - sea beans - pear - champagne vinaigrette

Main Course (please choose one)

10oz MASAMI CALIFORNIA WAGYU STRIP

SURF & TURF

6oz filet - maine lobster - black truffle bearnaise

SEARED CHILEAN SEABASS

uni beurre blanc - bok choy - royal osetra caviar

TRUFFLE RISOTTO

wild mushrooms - asparagus - aged balsamic - shaved truffle

Sides (please choose one)

LOBSTER YUKON MASHED POTATOES

SWEET CORN PUDDING

GOLD FLECKED BROCCOLINI

EXOTIC MUSHROOMS

Dessert (please choose one)

STRAWBERRY COBBLER

rhubarb - strawberry leather

CHOCOLATE INDULGENCE

chocolate cake - raspberry jam - cassis marshmallow

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.*