

# The BOARD ROOM

## NEW YEARS' EVE

### STARTERS

choose one

#### LOBSTER BISQUE

meyer lemon cream | citron caviar

#### BUTTER LETTUCE SALAD

grilled hearts of palm | roasted beets | cucumber tomato | avocado pea shoots | edible flowers  
watermelon radish | chick peas | quail eggs | green goddess dressing

#### GRILLED ARTICHOKE

tarragon & lemon Aioli | blistered lemon

#### GRILLED SPANISH OCTOPUS

mediterranean butter beans | watercress salad | smoked tomato vinaigrette

#### LOBSTER & CRAB RISOTTO

hen of the woods mushrooms | english peas | shaved black truffles | saffron cream | micro arugula

#### STEAK TARTAR

chef condiments | truffle cream | chive & mushroom blini

### ENTREES

choose one

#### GREEN TEA SMOKED CHILEAN SEABASS

caramelized leek & cauliflower puree | braised baby vegetables | miso soy glaze

#### ROASTED RACK OF LAMB

corn flan | peruvian purple potato puree | wild mushroom succotash | grilled figs  
rosemary infused bone marrow reduction

#### GRILLED PRIME RIB EYE STEAK

garlicky fingerling potatoes | braised baby vegetables | shallot confit | truffle butter

#### SURF & TURF

filet mignon | lobster tail | delmonico potatoes | truffle butter | crispy onions

#### PORCINI SEARED JUMBO SCALLOPS

lobster | crab & pea risotto | saffron butter sauce | pomegranate reduction | osetra caviar

#### VEGAN BUTTERNUT SQUASH RAVIOLI

tesoro tomato puree | roasted butternut squash | toasted pine nuts | fresh arugula pesto  
crispy carrots

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### DESSERTS

choose one

#### SIGNATURE BUTTER CAKE

salted caramel sauce | vanilla bean ice cream | fresh strawberries

#### VANILLA BEAN CRÈME BRULEE

fresh raspberries | confection sugar

#### WARM CHOCOLATE LAVA CAKE

salted caramel sauce | almond cream | raspberries

#### NEW YORK CHEESECAKE

fresh strawberries | almond cream | confectioners sugar

**\$95**

+ tax & gratuity



Join us after dinner as we ring in 2025 at 9pm with the NYC countdown!  
Champagne Toast. Party Favors. Bar Open Late.