RESERVE CUT

NEW YEAR'S EVE GALA MENU

HORS D'OEUVRES

Porcini Mushroom Soup Farro Arancini with Black Truffle Black Sesame Tuna and Wasabi Yuzu Aioli Sweet Potato Fritter with Apple Cider

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

RESERVE CUT

STEAKHOUSE & SUSHI

FIRST COURSE

Served family style

Chef's Selection of Specialty Sushi Rolls

SECOND COURSE

Served family style

Little Gem Steak House Caesar Salad

Shaved radishes, fennel, shallots, brioche croutons, caper garlic "Caesar", house made "Parmesan"

RC Short Rib Tacos

Hickory smoked prime beef, grilled pineapple salsa

Crispy Gyoza

Herb salad, dashi dipping sauce

Lamb Fritters Strawberry Matbucha

ENTRÉES

Served individually

Chicken al Mattone

Calabrian chili marinade, farrotto, arugula, rye berries

Farroe Island Salmon

Potato kataifi, bean ragout, herb pesto, "Bouillabaisse"

Ike Jime Black Cod

Miso, ginger espuma, baby bok choy, lotus chip

Bucatini Cacio e Pepe

Cashew miso cream, cured egg yolk, gold flake, pepper

26 OZ Wagyu Beef Bone-In Rib Steak

Broccolini, braised cipollini

DESSERTS

Served family style
Molten Chocolate Cake | Fruits | Macaroon