

New Year's Eve

AT BOA STEAKHOUSE

First

SELECT ONE

BOA's Caesar Salad our legendary recipe

Hamachi Tartare green thai curry, radish, cilantro

Imported Burrata green apple compote, walnuts, prosciutto

Champagne & Caviar Bumps 50

Oysters half dozen 18, dozen 36

Second

SELECT ONE

Grilled Lamb Lollipops preserved lemon, yogurt, pomegranate

Porcini Mushroom Agnolotti beurre rouge, black truffle, parmesan

Diver Scallops baked in the shell with garlic butter, grilled lemon

Jumbo Lump Crab Cake cajun remoulade, fennel salad

Third

SELECT ONE

Maple Leaf Duck Breast 'A La Orange' grilled bok choy, cara cara oranges

Sea Bass Viennoise bloomsdale spinach, brunoise vegetables, lemon butter sauce

Butternut Squash Risotto cranberries, pecans, aged parmesan cheese

Grilled Creekstone Filet BOA wagyu cigar, caramelized onion soubise, spiced marchand du vin

Japanese F1 Filet + 72

14oz Oven Roast Lobster Tail + 96

Japanese Wagyu Flight

kagoshima, iwate, hokkaido snow beef + 225

Dessert

Lemon Tart swiss meringue, milk crumble, passion fruit sorbet

Accompaniments

G.H. Mumm, "Grond Cordon", FR, NV gl 28/btl 112

Black Winter Truffle 30

Lobster Mac & Cheese 36

Truffle Mac & Cheese 30