ROCOCO STEAK

EXECUTIVE CHEF DAVID BLACKMON
SOUS CHEF JORDAN BUENDIA

NEW YEAR'S EVE

$125 (Not including tax or gratuity)
Please choose one from each of the following courses

1ST COURSE

Steak Tartare
Truffle Emulsion, Cornichon, Horseradish, Potato

Maine Lobster
Yuzu Aioli, Cucumber, Radish, Shiso

Scallops
Saffron Risotto, Brown Butter, Crispy Speck

2ND COURSE

She Crab Soup
Sherry, Benne Seed

Little Gem
White Anchovy Caesar, Parmesan, House Focaccia

Beet
Endive, Honeycrisp Apple, Pistachio, Ginger Vinaigrette, Feta Cheese

3RD COURSE

Prime Filet
Robuchon Potatoes, Mushroom Ragout, Truffle Gastrique
Upgrade to a 20oz Dry Aged Cowboy Ribeye for an additional $71

Sea Bass
Confit Leeks, Celery Root, Prosciutto Butter

Lamb Chops
Polenta, Bagna Cauda,Winter Squash, Demi-glace

Magret Duck
Mushrooms, Preserved Sour Cherry, Spiced Honey Jus

DESSERT

Evoo & Lemon Cake
Berries, Vanilla Cream

Persimmon Pudding
Toffee Sauce, Spiced Peanut

Dark Chocolate Torte
Candied Hazelnut, Cherry

**Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*