

CHOPHOUSE NEW YEAR'S DINNER

12.31.22

WISHING YOU A HAPPY, FESTIVE
DELICIOUS NEW YEAR!



Chef's Compliment

JUMBO LUMP CRAB CAKE

with meyer lemon aioli, young radish,
tobiko, micro cilantro
(please ask for allergy option)

Appetizer

SEARED DIVER SCALLOP

OR

BRAISED PORK BELLY

with hatch green chili,
fire roasted corn risotto,
heirloom carrots, salsa roja

Soup or Salad

FRENCH ONION SOUP

swiss cheese, fresh thyme, baguette

OR

SIGNATURE SALAD

with strawberry, avocado, candied pecans,
goat cheese, champagne vinaigrette

Entree

GRILLED FILET MIGNON

whipped yukon potatoes, creme fresh
red wine demi-glace reduction,
bacon wrapped asparagus

OR

CHILEAN SEA BASS

miso marinade, citrus cous cous,
dashi broth, habanero pea purée,
bok choy, wild mushroom, edamame

Dessert

CHOCOLATE TULIP

white chocolate & coffee mousse
wild mountain berries,
vanilla cookie crumble

THANK YOU
FOR CELEBRATING WITH US!

Add-Ons

NOT INCLUDED IN PRIX FIXE

Veuve Clicquot Brut, Champagne 104

Fresh Shucked Oysters gf 21/42 Seafood Stack gf 120

Maine Lobster Tail 45 Charcuterie Board 29

Colossal Blue Crab 20

(GF) GLUTEN FREE ITEMS | A 20% GRATUITY WILL BE ADDED