CHOPHOUSE NEW YEAR'S DINNER

12.31.26

WISHING YOU A HAPPY, FESTIVE
DELICIOUS NEW YEAR!



Chef's Amuse-Bouche

ANTIPASTO SKEWER
cured meats, cheese, olive, tortellini, basil

Appetizer

SEARED DIVER SCALLOP
OR
BRAISED PORK BELLY
with hatch green chile,
fire roasted corn risotto,
carrot purée, salsa roja

Soup or Salad

LOBSTER BISQUE
OR
SIGNATURE SALAD
with strawberries, avocado, candied
pecans, goat cheese,
champagne vinaigrette

Entree

GRILLED FILET MIGNON*
whipped yukon potatoes, crème fraîche,
red wine demi-glace reduction,
bacon-wrapped asparagus
OR
CHILEAN SEA BASS
miso marinade, citrus couscous,
dashi broth, habanero pea purée,
bok choy, wild mushroom, edamame

Dessert

CHOCOLATE MOUSSE TULIP
white chocolate and
milk chocolate mousse,
vanilla cookie crumble & berries

THANK YOU
FOR CELEBRATING WITH US!

Add-Ons

NOT INCLUDED IN PRIX FIXE

Fresh Shucked Oysters* gf 24/48
Maine Lobster Tail MP **Charcuterie Board** 29 **King Crab Legs** 1lb MP
Bread Service 12

(GF) GLUTEN FREE ITEMS | A 20% GRATUITY WILL BE ADDED
**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*