

Cheers to 2024!

INTREPID

STEAK | SEAFOOD | RAW BAR

New Year's Eve Menu

Sunday, December 31st | 6pm - 10pm

\$185 plus gratuities | Additional \$125 to include wine pairing with dinner *plus gratuities*

AMUSE-BOUCHE

Grilled Watermelon, Marinated Lump Crab, Broken Vinaigrette

FIRST COURSE

CHOICE OF

VEG NORI ROLL (GF)(V)

Pickled Plum, Shoyu Caviar, Herb Oil

— OR —

BLUE POINT OYSTER DUO

Mignardise, Rockefeller

— OR —

TUNA TOSTADA

Yellowfin Tuna, Soy, Scallions

Taittinger Cuvée

SECOND COURSE

CHOICE OF

ROASTED BEET SALAD (GF)(V)

Golden Beets, Red Beets, Mustard Greens,
Goat's Cheese, Sherry Vinaigrette

— OR —

CRAB & LOBSTER SALAD

Tobiko, Crispy Shallots, Cilantro

— OR —

BEEF TARTARE

Crème Fraiche, Mustard Seeds, Cured Egg Yolk

— OR —

SALMON CROQUETTE

Citrus Remoulade

Albert Bichot Chablis Chardonnay

THIRD COURSE

CHOICE OF

SCALLOP PORK BELLY (GF)

Tomato Chorizo Butter

— OR —

TIGER PRAWNS

Cheddar Grits, Pearl Onions,
Lemon Butter

— OR —

BERMUDA FRENCH ONION SOUP (V)

Bermuda Onions, Aged Swiss,
Seasoned Crouton

— OR —

EGGPLANT TOURNEDO (VG)

Grilled Eggplant, Sautéed Kale,
Couscous, Grilled Tofu

Louis Latour Côte de Beaune-Villages Pinot Noir

FOURTH COURSE

CHOICE OF

BROILED SPINY LOBSTER

½ Spiny Lobster, Truffle Herbed Risotto,
Spiced Ham, Aged Reggiano, Chili Oil

— OR —

6 OZ TENDERLOIN

Roasted Parsnip Purée, Wild Mushrooms,
Asparagus, Sauce Bordelaise

— OR —

ROASTED BEEF SHANK FOR 2

(ADD \$75 PER GUEST)

Roasted Garlic, Truffle Potato Pave, Haricot Verts,
Béarnaise, Rosemary Beef Jus

— OR —

PEA RAVIOLI

Pearl Onions, Heirloom Tomato, Reggiano,
Peppercorn Cream

Château Teyssier Saint-Émilion Grand Cru Bordeaux Blend

DESSERT

CHOICE OF

GINGERBREAD CHEESECAKE

Cranberry Compote

BLACK SEAL BREAD PUDDING

Goslings Black Seal Rum Anglaise

SIGNATURE CHOCOLATE CAKE

(NYE VERSION)

Royal Tokaji

MIGNARDISE

(V) Vegetarian (GF) Gluten Free (VG) Vegan

17% gratuities will be added to the menu price listed. Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.