



NEW YEARS EVE

PRIX FIXE MENU

\$85 PER-PERSON - COMPLIMENTARY GLASS OF CHAMPAGNE

APPETIZERS

Lobster Bisque

aged sherry, brown butter cornbread croutons

Grilled Octopus

smoked garlic aioli, salted baby potatoes, oven dried tomatoes

ENTREES

Braised Red Wine Short Ribs

potato pave, cream spinach, truffle red wine jus

Seafood Risotto

baby shrimp, calamari, lobster, saffron white wine garlic jus, fine herbs

DESSERT

Black Forest Cheesecake

Mini Petit Four Plate



Concrete Hospitality Group

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.