

REVOLUTION | NEW YEARS EVE DINNER

CHOP HOUSE | 4PM - 11PM \$100 PER PERSON
Tax and gratuity are not included.

A M U S E

FOIE GRAS PATE

black berry preserve, red ribbon sorrel, toast point

S T A R T E R S

CHOICE OF ONE

ROCK SHRIMP CHOWDER

andouille, white corn, pine nut pesto, crisp leeks

THICK CUT BACON

jalapeno cured bacon, agave- lime syrup, cilantro sprouts

CRAB CAKE

jumbo lump crab cake, bacon remoulade, fennel salad

BURRATA CAPRESE

heirloom tomatoes

SHRIMP COCKTAIL

u-12 Shrimp, tarragon cocktail, lemon

OYSTERS

half dozen oyster, tarragon cocktail, pomegranate apple mignonette

E N T R E E

CHOICE OF ONE

HALIBUT

truffle crab imperial, eggplant puree, bulls blood

14OZ PRIME STRIP

balsamic demi, butter poached fingerlings

ROASTED LOBSTER TAIL

lemon tarragon butter, celery root puree

FREE RANGE CHICKEN

smoked gouda potato puree, sherry-thyme jus, asparagus

A5 KOBE RIB-EYE (ADD \$30)

pickled Shitake, shiso leaf, hoisin glaze

SURF AND TURF (ADD \$30)

filet mignon and lobster tail, truffle alagote, foie gras butter

D E S S E R T

CHOCOLATE TORTE

mousse, raspberry coulis, sea salt



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk of foodborne illness.