

# MODERN STEAK

## NEW YEARS EVE 2017

### THANKS FOR CELEBRATING WITH US!

#### FIRST COURSE

MODERN TARTARE - DIJON, CAPERS, GHERKIN, FARM YOLK, TRUFFLE OIL, HOMEMADE POTATO CHIPS  
OR  
CRAB EMPANADA'S- KING CRAB SALAD, TARRAGON AIOLI, ARUGULA, FRESH FIGS

#### SECOND COURSE

MODERN CAESAR - ROMAINE, HOUSE MADE BACON BITS, GRANA PADANO, GARLIC DRESSING  
OR  
SMOKED TOMATO BISQUE - SMOKED SAN MARZANO TOMATO, CHEDDAR CHEESE CROSTINI

#### THIRD COURSE

\*ALL STEAKS SERVED WITH DECADENT MASHED POTATO AND SEASONAL VEGETABLES\*

6OZ BENCHMARK BLACK ANGUS FILET  
OR  
8OZ BRANT LAKE WAGYU STRIPLOIN  
OR  
1 4OZ BENCHMARK BLACK ANGUS RIBEYE

CHICKEN SUPREME - STUFFED WITH ROASTED RED PEPPERS, AND GOAT CHEESE, HUNTER SAUCE  
OR  
SABLEFISH - QUINOA, FRIED BRUSSEL LEAVES, BUTTERNUT SQUASH, CANDIED FENNEL

#### SUPPLEMENT -

1/2 LOBSTER \$27

1/2 POUND OF KING CRAB \$29

SESAME SOY SAUCE OR CHIMICHURRI \$5

#### FOURTH COURSE

COCONUT CHOCOLATE TART - COCONUT CHOCOLATE GANACHE, WHITE CHOCOLATE CHANTILLY  
OR  
TEQUILA CAKE - VANILLA SPONGE, STRAWBERRY CREAMEUX

\$85 PER GUEST PLUS 18% GRAT & GST FOR EARLY SEATING **(2hr seating maximum)**

\$98 PER GUEST PLUS 18% GRAT & GST FOR LATE SEATING

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.  
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION. ONE CHEQUE PER TABLE.

MUSIC BY DJ S.DOT - PARTY STARTS AT 10PM  
OLD SCHOOL, HIP-HOP, R&B & DANCE