

MODERN STEAK

NEW YEARS EVE 2019

THANKS FOR CELEBRATING WITH US!

1st

Modern Tartare, Cornishon, Capers, Truffle Oil, Farm Yolk, Potato Chips

Or

Short Rib Ravioli, Mushroom Consommé, Truffle

2nd

Lobster Bisque

Or

Modern Waldorf Salad, Apricots, Celery Vinaigrette, Walnuts, Mixed Greens

3rd

All Steaks Served with Decadent Mashed Potato & Chef's Vegetable

6oz Grass Fed Filet

Or

10oz Wagyu Striploin

Or

12oz Benchmark Ribeye

Or

Duck Confit, Creamed Napa Cabbage, Double Smoked Bacon, Rosemary Dijon Spätzle

Or

Seafood Bouillabaisse, Prawns, Mussels, Scallops, Fondant Potato, Arctic Char

Supplement -

½ Lobster \$27

½ Pound Of King Crab \$29

Modern Steak Sauce Or Chimichurri \$5

4th

Milk Chocolate Mousse Cake, Blood Orange Puree, Mint

Or

Pistachio Sponge Cake, Raspberry Butter Cream, Spiced Caramel Sauce

\$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.