CROWN BLOCK
NEW YEAR'S EVE 2027

NYE CELEBRATION MENU

$360++ per person

OPENING ACT

Truffle Gougeres, Ossetra Caviar

FIRST COURSE

Choice of:

BLUEFIN TUNA CRUDO
Sweet Miso Mustard, Asparagus, Micro Shiso

STONE CRAB CLAWS
Keens Mustard Sauce, Creamy Horseradish, Lemon

AKAUSHI WAGYU TARTARE
Brioche Toast, Horseradish, Cured Eggs, Mustard Seeds

SECOND COURSE

Choice of:

LOBSTER GRATIN
Maine Lobster, Gruyere Cheese, Duchess Potatoes

CRAB CAKE
Vadouvan Aioli, Seabean and Fennel Salad

A5 WAGYU CROQUETTES
A5 Wagyu Beef, Keens Hot Mustard Sauce

ENHANCEMENTS

REGIIS OVA CAVIAR
Blue Corn Johnny Cakes, Crumbled Farm Eggs, Chives, Citrus Crème Fraîche
SIBERIAN **125** | OSSETRA **140** | GOLDEN OSSETRA **205**

ICED SEAFOOD TOWER
Maine Lobster, King Crab Legs, Jumbo Prawns, Salmon Ceviche,
East & Gulf Coast Oysters
SMALL (Serves up to 3) **115** | LARGE (Serves up to 6) **230**

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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INTERMEZZO

Blood Orange & Champagne Sorbet

MAIN EVENT

Choice of:

CAVATELLI PASTA
Alba White Truffle, Whipped Ricotta Cheese

SUSHI TASTING
Black Cod Roll
Nigiri: Yellowtail, Seabream, Shrimp
Sashimi: Tuna, Salmon, Scallop

ALASKAN HALIBUT
Ossetra Caviar & Champagne Butter Sauce, Wilted Winter Greens

SURF & TURF
Petit Filet, Butter Poached Maine Lobster, Green Peppercorn Sauce

TOURNEDOS ROSSINI
Seared Westholme Australian Wagyu Striploin, Foie Gras
Black Truffle, Maderia Sauce

ENCORE

Choice of:

RED WINE POACHED PEAR
Mascarpone Ice Cream, Walnut Crumble, Pomegranate Glaze

CHOCOLATE RASPBERRY TART
Chocolate Pot De Crème, Raspberry Mousse, Gold Leaf

NYE CELEBRATION TOAST

PETIT FOUR

Black Currant Gelee | Espresso Bon Bon

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH.