

---

# ARGYLE

---

S T E A K H O U S E

*New Year's Eve*

*Monday December 31<sup>st</sup>, 2019*

*\$175.00 per adult 6:00 PM to 9:30 PM*

**AMUSE BOUCHE**

*Wild flower honey, roasted pear, puff pastry*

**APPETIZERS**

*Choice of:*

*Roasted Butternut Bisque, Smoked Duck Breast, Pomegranate Relish*

*Bone Marrow & Beef Tartar, Sourdough, Fried Quail Egg, Winter Greens, Truffle Vinaigrette*

*Fried Oysters Rockefeller, Spinach, Gruyere, Applewood Bacon*

*Smoked Hamachi Crudo, Pickled Fennel, Oro Blanco, Ale Sabayon*

*Chicken Liver Pate, Caramelized Apple, Brioche, Pickled Blue Berries, Ruby Port*

*Local Organic Greens, Roasted Kabocha Squash, Pear, Walnuts, Smoky Bleu Cheese, Champagne Vinaigrette*

**ENTRÉES**

*Choice of:*

*King Natural Prime Filet and Maine Lobster Tail, Champagne Beurre Blanc*

*King Natural Prime New York and King Crab Legs*

*California Lamb Rack and Scallops, Mint Chimichurri*

*Baja Striped Bass, Shellfish and Prawns Bouillon*

---

**ARGYLE**  
S T E A K H O U S E

**SAUCE**

*Cognac and Green Peppercorn/ Béarnaise/ Chimichurri/ Argyle Steak Sauce*

**SIDES**

*Dauphinois Potato Gratin*

*Brussels sprouts, Celery Root, Duck Bacon, Red Onion, Apple Butter, Thyme*

**DESSERT**

*Lemon Chocolate Mousse Cake, Mascarpone Gelato*