



**URBAN
TABLE**

**NEW YEARS EVE
2024**

NEW YEARS EVE MENU

\$175 pp INCLUDES OPEN BAR

(TAX AND GRATUITY NOT INCLUDED)

FIRST COURSE

(CHOICE OF ONE)

WEDGE SALAD

blue cheese dressing, bacon, crispy onions, tomato

SHAVED ASPARAGUS SALAD

arugula, parmesan cheese, pistachio,
crispy prosciutto, sherry vinaigrette

SEAFOOD COCKTAIL SAMPLER*

poached shrimp, jumbo crab salad, snow crab,
cocktail sauce, lemon, Fresno mignonette

CRAB CAKE*

shaved fennel and apple salad,
warm bacon dressing, garlic lemon aioli

CRISPY CALAMARI

limoncello sauce, basil, tomato,
Fresno, parmesan cheese

WAGYU SLIDERS

aged cheddar, house bacon,
red onion marmalade

SECOND COURSE

(CHOICE OF ONE)

HALIBUT "OSCAR"

jumbo crab, asparagus, potato-chive cake,
hollandaise, crispy shallots

16OZ NEW YORK STRIP*

fondant potato, mushroom puree,
brandy peppercorn sauce, broccolini

FILET AND SHRIMP & LOBSTER CAKE*

caramelized onion and chive potato,
roasted carrots, gremolata, dill & caper aioli

PEPPER CRUSTED PRIME RIB*

whipped potato, roasted asparagus,
horseradish cream sauce, au jus

PAN ROASTED JADORI CHICKEN

haricot vert, parmesan risotto, wild mushrooms,
rosemary madeira jus

SEARED SCALLOP*

cauliflower-potato puree, succotash,
creole sauce, cilantro

WILD MUSHROOM AND TRUFFLE RAVIOLI

pesto cream sauce, tomato, sweet peas, house made ricotta

THIRD COURSE

(CHOICE OF ONE)

VANILLA CHEESECAKE

vanilla vodka whipped cream, macerated berries

CHOCOLATE ESPRESSO SILK PIE

orange anglaise