

# NEW YEAR'S EVE PREFIX MENU

## AMUSE

### CAVIAR DEVEILED EGG\*

Golden caviar, espelette, chive

Sparkling wine

*Lingot Martin vin du Bugey-Cerdon Tradition, Savoie, France*

## FIRST COURSE (SELECT ONE)

### CRAB CAKE

Lemon aioli, baby arugula, radish

### LOBSTER ARANCINI

Black truffle, celery root velouté

### BONE MARROW MOUSSE

Shallot marmalade, soft herbs, house brioche

### CHAMPAGNE FRIED OYSTER MUSHROOM

Nduja honey vinaigrette, kohlrabi, Asian pear

Riesling

*Dr. Loosen Blue Slate Kabinett, Mosel Saar Ruwer, Germany*

## SECOND COURSE (SELECT ONE)

### FRENCH ONION SOUP

Brioche crouton, Gruyère

### CRAB AND LOBSTER BISQUE

Brandy Chantilly

### CAESAR SALAD\*

Pure Farms baby romaine, Pleasant Ridge Reserve, brioche crouton, classic dressing

### MUSHROOM BURRATA SALAD

Roasted wild mushroom, aged balsamic, baby arugula

Sauvignon Blanc

*Wairau River, Marlborough, South Island, New Zealand*

## INTERMEZZO

### BLOOD ORANGE GRANITA

Candied ginger

## THIRD COURSE (SELECT ONE)

### PETITE FILET\*

Potato mousse, roasted asparagus, black truffle jus

### COWBOY RIBEYE\*

Wild mushroom au poivre, duchess potato

### KING CRAB

Chili butter, roasted fingerlings, fine herbs

### MILLER FARMS CHICKEN

Smoked Gouda cream, rigatoni, tasso ham

### SEA BASS

BBQ baby carrots, bacon vinaigrette, beluga lentils

Choice of:

*Cabernet – Caymus Vineyard Cabernet, Napa  
Chardonnay – Mayacamas Vineyard Chardonnay, Napa*

## DESSERT (SELECT ONE)

### PEAR WILLIAM CHEESECAKE

Ginger Biscoff crust, cherry compote

### WHITE CHOCOLATE CHAMPAGNE MOUSSE

Crumble, strawberry Pop Rocks, Dream Dance rosé gelée

# DREAM DANCE STEAKHOUSE®

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us if you have a food allergy. Menu items prepared in our kitchen may contain, or come in contact with, common food allergens. Must be 21 years old to consume alcohol. Please drink responsibly.