Dakota's

STEAKHOUSE

NEW YEAR'S EVE

$175 per person

Thank you for joining us to celebrate
New Year's Eve with your loved ones.

Complimentary Champagne Toast!

20% Service Fee added to all Checks

FIRST COURSE

LOBSTER BISQUE
Lobster Hushpuppies, Tarragon oil, Créme Fraîche

CHARRED JUMBO PRAWNS
Honeynut Squash Caponata, Roasted Fennel Salad, Meyer Lemon Vinaigrette

WAGYU BEEF CHEEK ANGOLOTTI
Bone Marrow, Borolo Reduction, Dark Cherries, Crimini Mushrooms, Black Truffles

CURED HAMACHI CRUDO
Avocado Puree, Yuzu Ponzu, Pickled Serrano Chili, Ginger Frills, Micro Cilantro

CRISPY PORK BELLY
Chinese 5 Spice, Black Vinegar Reduction, Pickled Daikon, Edamame Puree, Mint

SECOND COURSE

SURF & TURF
8oz Filet Mignon, Potato Rösti, Roasted Lobster Tail, Cognac Veal Jus

STEAK AU POIVRE
12oz Australian Wagyu Strip, Crispy Onions, Au Poivre Sauce

TEXAS WAGYU
16oz Boneless Ribeye | Mini Loaded Baked Potato | Bordelaise

FRIED CHICKEN & CAVIAR
Aligot Potatoes, Frisse Salad, Angel Biscuits, Buttermilk Dressing

GRILLED AUSTRALIAN LAMB RACK
Crushed Fingerling Potatoes, Brussels Sprouts, Pomegranate Molasses, Juniper Reduction

KING CRAB "LASAGNA"
Creme Fraiche, Dry Vermouth, Roasted Celery Root, Fennel, Garlic Bread Crumbs

DOVER SOLE MEUNIERE
Preserved Lemons, Capers, Brioche Croutons, Brown Butter

SIDES
Choice of two sides for the table

POTATO PUREE | CREAMED SPINACH | GRILLED ASPARAGUS | HONEY BABY CARROTS

DESSERTS

DARK CHOCOLATE "OPERA" CAKE
Candied Almond, Espresso Buttercream, Dark Chocolate Ganache, White Chocolate Chantilly

LIMONCELLO MASCARPONE CHEESECAKE
Raspberry Coulis, Candied Lemon, Coconut Creme Anglaise

CHAMPAGNE "ICE CREAM FLOAT"
Luxardo Cherries, Madagascar Vanilla Ice Cream, Whipped Cream

PETIT FOURS

A New Year's surprise from Dakota's Steakhouse

We do not recommend and will respectfully not guarantee steaks ordered MEDIUM WELL & ABOVE

Consuming raw or undercooked meat, poultry, seafood, shellfish, and egg, may increase the risk of foodborne illness, especially for certain medical conditions.