

TOP OF THE WORLD
STEAKHOUSE

NEW YEAR'S EVE
PRIX FIXE MENU
"A BEAUTIFUL LITTLE FOOL"

TOAST

NICOLAS FEUILLATTE, RESERVE EXCLUSIVE BRUT

Chouilly, France, N.V.

AMUSE-BOUCHE

DEVILISH EGG

Egg White, Smoked Whipped Egg Yolk, Crème
Fraîche, Ossetra Caviar, Candied Serrano

FIRST COURSE

SMOKED BEEF TENDERLOIN VOL-AU-VENT

Puff Pastry, Wild Mushroom & Caramelized
Onion Cream, Micro Herb Salad

SECOND COURSE

APPLE & WALNUT SALAD

Red & Green Apples, Roasted Grapes, Walnut
Streusel, Micro Celery, Creamy Honey Ginger
Vinaigrette, Smoked Salt

THIRD COURSE

SMOKED POTATO & PARSNIP BISQUE

Bacon Lardons, Garlic Streusel, Chili Crisp

FOURTH COURSE

BEEF WELLINGTON

Smoked Creamed Spinach, Port Wine Glace

OR

LOBSTER TAIL THERMIDOR

Sherry & Mushroom Cream, Smoked Gouda,
Toasted Cracker Crumb, Wild Rice Pilaf

FIFTH COURSE

LE FINALE

Pineapple Upside Down Cake

RESERVATIONS REQUIRED
CALL 702.383.7700 OR
SCAN QR CODE FOR OPENTABLE RESERVATIONS



Early Seating Available
Featuring à la carte menu \$175 per person minimum.

Prices and items are subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish stock,
or eggs may increase your risk of foodborne illness.