



Shearn's
SEAFOOD PRIME STEAKS

NEW YEAR'S EVE

FOUR COURSE DINNER*

STARTER

Grilled Artichoke Dip

Lemon Sauce | Smoked Red Pepper | Beluga Caviar

SALAD

Blood Orange Pomegranate Salad

Winter Greens | Sagittal Orange Slice | Candied Walnut | Braised Shallot | Humbolt Fog

MAIN COURSE

New Zealand Shrimp and Grits

Creamy Grits | Langoustines | Andouille Sausage | Charred Scallions | Parmesan | Cajun Spice

or

8oz. Beef Filet with Lobster Oscar Topping

Lobster | Bearnaise | Asparagus | Potato Puree | Seasonal Vegetables | Crispy Neeps

DESSERTS

French 75 Sponge Cake

Gin | Champagne Buttercream | Lemon Zest Meringue

\$90 + tax & gratuity



Make Reservations at resy.com

*Regular Shearn's Menu will be available

