

new year's eve at

RAZA'S

at Hamilton

-99 per person-

a la carte

prawn cocktail 4pc 21

bourbon cider glazed steakhouse bacon 22

oysters east & west 24 | 40

amuse bouche

truffle panna cotta, petit bread

appetizers

five leaf caesar- ish
roasted garlic, anchovy dressing,
croutons, shaved parmesan

burrata
blood orange, beets, balsamic, pistachio

parmesan brodo
black truffle tortellini

tuna crudo
sicilian olive, lemon, capers

"steak & eggs"
wagyu sashimi, osetra caviar

winter harvest salad
kale, radicchio, crispy quinoa,
cranberries, champagne vinaigrette

mains

millbrook venison loin
red cabbage, juniper berry jus

filet mignon
spinach, and pearl potatoes
(add ½ lobster supplement \$20)

scallops & prawns
baby fennel, fregola (pasta),
white wine, parsley broth

mushroom risotto
aged parmigiano

dry aged salmon
french lentil, tomato saffron broth

heirloom chicken
broccolini, fingerlings, sauce diablo

dry aged cut available

18oz ribeye \$20

porterhouse for 2 35pp

desserts

strawberries with sabayon | chocolate decadence | apple crostata vanilla ice cream

kids menu

rigatoni - butter or tomato | chicken fingers | petite filet mignon

credit card convenience fee 2.99%

party of 5 or more 21% service charge will be added

please advise your server of any allergies or dietary restrictions

eating raw or undercooked meat, poultry, seafood or eggs may raise the risk of food born illness