

Delmonico Steakhouse

Executive Chef: Emeril Lagasse
Chef de Cuisine: Sean Roe

(702) 414-3737

New Year's Eve

December 31 2008

Priced a la carte

Appetizers

Warm Roast Garlic Parmesan Flan

with Escargot & Asparagus Ragout with Basil Infused Oil & Parmesan Crisp

Alaskan King Crab Legs

with Creole Cocktail Sauce & Drawn Butter

Salad

Baby Spinach & Winter Citrus Salad

with Toasted Walnuts, Slivered Red Onions, Crispy Shallot and Goat Cheese

Entrée

"Surf & Turf"

Beef Tenderloin & Lemon Grass Tempura Fried Main Lobster Tail with Marchands De Vin Sauce

Dessert

Dark Chocolate Cheesecake

with Graham Cracker Crust, Raspberry Coulis & Fresh Raspberries