



## NEW YEAR'S EVE PRIX FIXE MENU

\$125 per person  
includes a bottle of champagne for two

### FIRST COURSE

choice of  
**Lobster Bisque**  
or  
**Caesar Salad**

### SECOND COURSE

**Burrata**  
fava hummus / cherry tomato / EVOO / Crostini

**Octopus Salad**  
artichokes / celery / lemon vinaigrette

**Calamari Fritto**  
semolina / basil / parmesan / marinara

**Arancini**  
bolognese / peas / bocconcini / marinara / shaved parmesan

**Birria Bao Buns**  
shredded birria / pickled cabbage / cilantro

### MAIN COURSE

**Pork Shank Osso Bucco**  
slowly braised / garlic mashed potato / brussel sprouts

**Red Snapper Livornese**  
capers / black olives / plum tomato / saffron risotto

**Grilled Salmon**  
roasted vegetables / lemon roasted potato

**Short Ribs**  
wine braised / garlic mashed potato / glazed carrots

**Filet Mignon 8oz**  
*Sup \$10*  
garlic mashed potato / glazed carrots / wine demi-glace

**Prime NY Strip 12oz 8oz**  
*Sup \$20*  
shiitake mushrooms / peppercorn brandy cream sauce / grilled asparagus / risotto

**Surf and Turf**  
*Sup \$30*  
filet mignon 8oz / lobster tail 6oz / béarnaise sauce / haricot verts / garlic mashed potato

### FOURTH COURSE

**Flourless Chocolate Brownie**  
vanilla gelato / chocolate drizzle / whipped cream

**Crème Brûlée**

**The EDGE Cheesecake**  
creamy traditional cheesecake / mixed berry coulis

The Edge uses organic eggs and is in support of local farming practices and utilizes such products when available.  
The Chef will be happy to accommodate your food allergies. Please inquire.

The Edge accepts Visa / MasterCard / Discover cards only  
A 20% gratuity will be added for all parties of 6 or more. Substitutions may be subject to a surcharge