### NEW YEAR’S EVE MENU

**255 PER PERSON**

#### WAIT FOR YOUR SURPRISE.
**WHEN THE COTE CART ARRIVES!**

#### BIG BOTTLE CHAMPAGNE POUR:
- **2015 Marc Hébrart Vieilles Vignes Brut**
  (Poured out of a Jeroboam!)
  - **35/GLASS**

#### Gogi Cha
- "Butcher’s Tea"
- Consommé from American wagyu brisket

#### “Steak & Eggs”*
- Hand-cut filet mignon tartare,
  Golden Ossetra caviar, milk toast

#### Butcher’s Celebration
- Filet Mignon, 45+ Days Dry Aged Ribeye,
  Lamb Chop, American Wagyu COTE Steak,
  Japanese A5 Ribeye from Miyazaki Prefecture,
  Marinated Galbi

#### Longevity Noodle
- 뜨끈한 잔치국수 with pocket of good luck

#### Soft Serve
- 소프트 아이스크림
  Soy sauce caramel

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*C: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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### Fisherman’s Welcome*
- A perfect bite to start your night.
  Oyster topped with uni
  - **11**

### Lobster Tail*
- Who doesn’t want a little tail tonight?
  Live Maine Lobster
  - **43**

### Scallop*
- Main Diver Scallop with ramp butter.
  - **13**

### King Crab*
- 작품의 부니
- Steamed Live Alaskan King Crab
  Served chilled with caviar crème fraîche
  - **125**

### Caviar Service*
- 클래식 캐비어 차림
  Bling, bling, baby!
  With Korean milk toast
  - **Bling, bling, baby!**

#### A5 Selections
- The ultimate steak indulgence experience.

  **Miyazaki Prefecture**
  - **The classic.**
    Perfect balance of texture and flavor.
    Filet Mignon 45+ oz
    Ribeye 34 oz
    Tenderloin 40 oz
  
  **Sendai Prefecture**
  - **Pinnacle of richness and heavy marbling.**
    Filet Mignon 45+ oz
    Ribeye 65 oz
  
  **Kobe Prefecture**
  - **Flavortown A5.**
    Precisely integrated thin/delicate marbling.
    Flanktown A5
    Ribeye 72 oz

### White Alba Truffles
- 백 송로버섯
- A decadent delight, to close out your night.
  Shaved tableside!
  - **35 / gram**
At COTE, we carefully select and source beef that is USDA Prime grade or above, and is aged in our in-house dry-aging room for a minimum of seven days, allowing it to develop its optimal flavor and tenderness.

At COTE, each cut of meat is pre-sliced and cooked individually, increasing the Maillard Reaction*: the grilled, caramelized surface area that makes the food more delicious!

If you are not satisfied with our meat for any reason, please let us know so we can find a way to satisfy you.

* The Maillard Reaction (마이랄 랜션) is a chemical reaction between amino acids and reducing sugars that gives browned food its distinctive flavor. Seared steaks, pan-fried dumplings, cookies and other kinds of biscuits, breads, toasted marshmallows, and many other foods undergo this reaction. It is named after French chemist Louis-Camille Maillard, who first described it in 1912 while attempting to reproduce biological protein synthesis.