



**OSAGE**  
RESTAURANT

or AT

**TOP OF THE ROCK**

**NEW YEAR'S EVE**

**TUESDAY, DECEMBER 31ST 2024**

**FOUR COURSE MENU | \$125 PER PERSON**

\_\_\_\_\_ OZARK TASTE \_\_\_\_\_

**FOIE GRAS TART**

*foie gras mousse, wojape jam,  
pickled mustard seed, savory tartlet*

\_\_\_\_\_ FIRST COURSE \_\_\_\_\_

**POTATO & LEEK SOUP**

*smoked cream, crispy prosciutto, confit potato*

\_\_\_\_\_ SECOND COURSE \_\_\_\_\_

**WINTER HARVEST SALAD**

*goat cheese, mixed greens, roasted winter vegetables,  
maple vinaigrette*

\_\_\_\_\_ THIRD COURSE \_\_\_\_\_

**28-DAY AGED 8OZ BEEF FILET\***

*truffle mashed potatoes, bone marrow chimichurri*

**PAN SEARED RED SNAPPER**

*saffron risotto, piquillo pepper coulis*

**OVEN-ROASTED PHEASANT**

*white bean puree, braised winter greens*

*Vegetarian Option Available on Request*

\_\_\_\_\_ FOURTH COURSE \_\_\_\_\_

**CHOCOLATE ALMOND CREAM PUFF**

*cream puff, dark chocolate mousse, almond praline,  
whipped ganache, opaline tuile, vanilla ice cream*