

New Year's Eve Dinner

FOR THE TABLE

Warm Spiced Olives and Sourdough Bread

AMUSE-BOUCHE

Melon | Champagne Gelée | Basil "Snow"

COURSE ONE

kindly select one

Gulf Shrimp Cocktail | Shaved Fennel and Red Onion | Citrus |
Gazpacho | Fresh Horseradish

Charred Cauliflower | Carrot Puree | Toasted Hazelnut |
Truffle Tremor | Arugula

COURSE TWO

kindly select one

Celeriac Salad | Apple | Pickled Grapes | Walnuts | Heirloom
Cherry Tomato | Frisée | Point Reyes Blue Cheese | Yogurt Dressing

Roasted Eggplant Soup | Butter Toasted Almonds | Thyme

COURSE THREE

kindly select one

Lobster Lasagna | Lobster Cream | Poached Lobster | Chive

Veal Rib Chop | Charred Broccolini | Oyster Mushroom |
Sweet Onion Brown Butter

Seared Halibut | Winter Squash | Fennel |
Cherry Tomato Confit | Saffron Broth

Grilled Prime NY Strip Steak | Sunchoke Mousseline |
Herb and Roasted Garlic

COURSE FOUR

Dessert

20% Service charge will be added to parties of 8 or more.

\$5 Split plate fee applied to all entrees.

Please alert your server to any dietary restrictions or allergies.

Consuming raw or undercooked foods may increase the risk of foodborne illness.