

*New Years Eve 2025*

FIRST COURSE

*guests choice of one:*

**DUCK CONFIT TART**

Winter Vegetable  
Hash, Golden Crust

**BEET CARPACCIO**

Crushed Pistachios  
Whipped Ricotta

**CAESAR SALAD**

Spiced Garbanzos  
Anchovy Dressing

**TUNA CRUDO**

Lemon, Shallots  
Caper Vinaigrette

ADDITIONAL SHAREABLES

**OYSTERS**

**ROCKEFELLER**

Creamed Spinach  
Buttered Bread Crumbs  
*additional 30*

**CAVIAR SELECTION**

Baenki 1oz | 96  
Oscietre Gros Grain 1oz | 210  
Oscietre Gold 1oz | 250

**SEAFOOD TOWER**

Lobster, Jumbo Shrimp  
Snow Crab Legs, Salmon  
Crudo, One Dozen Oysters  
*additional 165*

MAIN COURSE

*guests choice of one:*

**CHILEAN SEA BASS**

Caviar Cream, Parmesan  
Risotto, Grilled Leeks

**CHEF'S FRIED CHICKEN**

Crème Fraîche & Chive Whipped  
Potatoes, Baenki Caviar

**SURF & TURF FILET MIGNON**

Grilled Shrimp, Truffle Whipped  
Potatoes, Asparagus, Béarnaise

**PISTACHIO CRUSTED LAMB**

Whipped Parsnip Puree  
Roasted Heirloom Carrots

**TABLESIDE TOMAHAWK 30oz**

Truffle Whipped Potatoes  
Sautéed Mushrooms  
*additional \$120 pp*

**SPINACH RAVIOLI**

Roasted Tomatoes, Pesto Cream  
Sauce, Parmesan Reggiano

SHAREABLE SIDES

**House Fries | 9**

*add shaved black truffle +35*

**Curry Cauliflower | 9**

*toasted almonds*

**Crispy Brussels Sprouts | 9**

**Three Cheese Orchiette | 9**

**Twice Baked Caviar Potato | 100**

**Butternut Squash & Beets | 9**

DESSERT

*guests choice of one:*

**FLOURLESS**

**CHOCOLATE CAKE**

Caramel Sauce  
Chocolate Ganache  
*\*gf, df*

**AMARULA**

**CRÈME BRÛLÉE**

Fresh Berries  
Amarula Liqueur  
*\*gf, nf*

*20% automatic gratuity will be added onto bills for large parties of 5 or more.  
25% gratuity will be added onto itemized split bills for parties of 5 or more.*

*Out of respect for other guests, please refrain from distracting phone or camera use while dining.*