

NEW YEAR'S EVE 2025

TO BEGIN

JAPANESE HAMACHI AND TUNA TARTARE *Ossetra caviar, Soy Emulsion, Nori*

FOIE GRAS

(optional additional course +\$25)

SEARED FOIE GRAS *Apple-Ginger Chutney, Marcona Almond, Brioche*

APPETIZER

WARM BLUE CRAB *Winter Squash, Coconut-Red Curry Velouté, Thai Herbs*

MAINE LOBSTER RISOTTO *Celery Root and Carrot, Chive Crème*
(add black winter truffle +\$30)

AGNOLOTTI PASTA *Stracchino Cheese Filling, Chestnuts, Vidalia Onion Soubise*
(add black winter truffle +\$30)

FISH

ORA KING SALMON *Spinach Royale, Sunchoke, Sauce "Bourguignon"*

ATLANTIC HALIBUT *Braised Savoy Cabbage, Salsify, Trout Roe, Meyer Lemon Beurre Blanc*

MEAT

(add foie gras +\$25)

BISON STRIPLOIN *Coffee, Parsnip, Trumpet Mushroom, Huckleberry Jus*

DRY AGED PORK LOIN *Cannellini Bean Purée, Glazed Carrots, Sauce Charcuterie*

DESSERT

PUMPKIN TORTA CAPRESE *Brandy-Soaked Prunes, Maple Ice Cream*

CHOCOLATE-HAZELNUT CREMEUX *Orange, Dulce de Leche Ice Cream*