



NEW YEAR'S EVE DINNER

December 31, 2021 · 5:00pm - 10:00pm

FIRST COURSE

CHARCUTERIE

Wagyu Bresaola · 10yr Cheddar · Salami al Tartufo · Camembert
· Quince · Pickled Baby Vegetables · Sourdough

SECOND COURSE

ORCHIDS & BLOOD ORANGE

Arugula · Carrot · Balsamic · Brioche

THIRD COURSE | CHOOSE ONE

FILET MIGNON & COLD WATER LOBSTER TAIL

Rosemary Truffle Fingerlings · Haricot Verts

MACADAMIA & BEET GNOCCHI

Romanesco · Micro Sorrel · Cold Pressed Yuzu & Shishito Pepper Oil

FOURTH COURSE

RASPBERRIES & CHOCOLATE

Genoise Cake · Basil · Espresso

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.