

NEW YEAR'S EVE DINNER

December 31, 2024

first

PORK BELLY CONFIT
CREAMY POLENTA, PEPPERONATA

second

LUMP CRAB TOMATO BISQUE
STERLING CAVIAR, CRÈME FRAÎCHE, BASIL,
GARLIC FOCCACIA TOAST

third

choice of

LOBSTER RISOTTO
BROWN BUTTER CHIVE RISOTTO, CHERRY TOMATO
or
PEPPER CRUSTED FILET MEDALLIONS
MASHED YUKON POTATOES, ROASTED HEIRLOOM CARROTS,
MUSTARD GREENS, BORDELAISE

dessert

choice of

CANNOLI DUO
PISTACHIO CHERRY & TRADITIONAL MASCARPONE
or
CHOCOLATE NEMESIS
RASPBERRY COULIS, WHIPPED MOCHA CRÈME FRAÎCHE

EXECUTIVE CHEF **CARLY CHAVEZ**

\$100++ PER PERSON
WINE FLIGHT PAIRING WILL BE AVAILABLE
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST
NO SUBSTITUTIONS OR MODIFICATIONS PLEASE. MENU SUBJECT TO CHANGE WITHOUT NOTICE