

New Year's Eve

WEDNESDAY, DECEMBER 31, 2025
SEATINGS FROM 5-9 PM

FIRST COURSE

CHOICE OF

Truffled Mushroom Madeira Bisque ^{GF V}

Parmesan Crisp

Organic Mixed Greens ^{GF V}

Candy Stripe Beets, Shaved Fennel, Pickled Radish

Crispy Shallots, Garlic Honey Vinaigrette

SECOND COURSE

CHOICE OF

Grilled Filet Mignon ^{GF}

White Anchovy Hollandaise

Roasted Shallot & Chive Whipped Yukon Gold Potatoes

Sautéed French Beans

Crispy Skin Snapper ^{GF}

Red Miso Beurre Blanc, Curried Crab & Apple Salad

Sesame Whipped Parsnips

Sautéed French Beans

Confit of Game Hen ^{GF}

Rosemary & Black Garlic Chicken Sauce

Chili Fried Salsify

Herb Roasted New Potatoes

Sautéed French Beans

Swiss Chard Roulade ^{GF DF V}

Port Wine Pear Reduction

Silken Tofu, Edamame Hummus

Herbed Beluga Lentils, Fire Roasted Tomatoes

Sautéed French Beans

THIRD COURSE

CHOICE OF

Berry & Vanilla Tart ^{GF V}

Whipped Cream

Chocolate Truffle Torte ^{GF V}

Brandied Cherries, Espresso Whipped Cream

Cranberry Cinnamon Sorbet ^{GF DF V}

Shortbread Cookie

\$95 per person

Price does not include tax or gratuity. A 20% gratuity will be added to all parties.

^{GF} gluten free ^{DF} dairy free ^V vegetarian