



NEW YEAR'S EVE - Wednesday, December 31, 2025

## THE MENU

Four courses followed by a complementary dessert - \$229

### FIRST COURSE *select one*

**SCOTTISH SMOKED SALMON**

Crispy Potato, Chive Crème Fraîche, Baby Watercress

**ESCARGOT IN LITTLE POTS**

Wild Burgundy Snails, Roasted Cherry Tomato, Escargot Butter, Brioche Toast

**RICH LOBSTER SOUP WITH CURRY**

Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil

**TRADITIONAL LYONNAISE FOIE GRAS AND FRESH BLACK WINTER TRUFFLE SOUP À LA PAUL BOCUSE**

Puff Pastry Dome

**GRILLED LANGOUSTINE**

Housemade Fettucine, Saffron and Lime Beurre Blanc

### SECOND COURSE *select one*

**SALADE GOURMANDE**

Pan-Seared Foie Gras, Crispy Chicken Livers, Grilled Veal Sweetbread, Escarole, Hand-Chopped Fresh Black Winter Truffle

**WILD ROCKFISH CEVICHE**

Jalapeño, Red Onion, Cilantro, Fresh Lime, Blood Orange

**BABY RED ROMAINE, TOASTED PECANS, FRESH POMEGRANATE AND VERMONT GOAT CHEESE SALAD**

Red Wine Vinaigrette

**SWEET JESUS OYSTERS ON THE HALF SHELL**

Julienne Cucumber, Champagne Mignonette

### THIRD COURSE *select one*

**VERMONT GOAT CHEESE AND MASCARPONE RAVIOLI**

English Peas, Crispy Pancetta, Saffron and Tomato Cream

**SHRIMP AND LOBSTER PUFF PASTRY VOL-AU-VENT**

Button Mushrooms, Shallot and Cognac Cream

**PAN-ROASTED SEA SCALLOP**

Cauliflower Purée, Fresh Black Winter Truffle Cream

**FRESH BLACK WINTER TRUFFLE RISOTTO**

24-Month Aged Reggiano, Sliced Black Truffle, Spanish La Bomba Rice

### FOURTH COURSE *select one*

**PAN-ROASTED TURBOT**

Carrot and Passionfruit Purée, Lobster and Chive Butter Sauce

**PAN-ROASTED MAGRET OF DUCK**

Grilled Mango and Vanilla Bean Roasted Pineapple, Pickled Green Tomato, Goslings Rum Reduction Sauce

**GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN**

Button Mushroom Duxelles, Brioche Toast, Foie Gras Butter, Cognac Reduction

**GRILLED COLORADO LAMB RACK CHOP**

Grilled Ribbons of Zucchini, Saffron Basmati Rice, Cucumber Yogurt, Lamb Reduction Sauce

### DESSERT *select one*

**CRANBERRY PORT WINE AND DARK CHOCOLATE POT DE CRÈME**

Cocoa Nib Tuile

**PASSIONFRUIT WHITE CHOCOLATE BOMBE**

Raspberry Lime Sauce

**NEW YEARS TRIFLE**

Almond Poundcake, Champagne Sabayon, Honey Roasted Pineapple

**APPLE FRANGIPANE TART**

Vanilla Crème Anglaise

**CHOCOLATE ESPRESSO AND MASCARPONE TORTE**

Espresso Crème Anglaise, Chocolate Decor

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.*

Cindy Wolf · Executive Chef & Owner  
Everardo Florentino · Chef de Cuisine