



NEW YEAR’S EVE - Thursday, December 31, 2026

THE MENU

Four courses followed by a complementary dessert - \$229

FIRST COURSE *select one*

- SALMON AND BIGEYE TUNA TARTARE**
Cucumber, Chives, Lime and Extra Virgin Olive Oil
- LOBSTER BISQUE**
Butter-Poached Medallions of Lobster
- ROASTED CHESTNUT SOUP**
Sauternes-Poached Pears and Apples
- OXTAIL BROTH**
Bone Marrow, Spoonbread, Fresh Black Winter Truffle
- GRILLED LANGOSTINE**
Everardo’s Fettuccini, Saffron and Lime Beurre Blanc

SECOND COURSE *select one*

- SWEET JESUS OYSTERS ON THE HALF SHELL**
Champagne Mignonette
- GEM LETTUCE SALAD**
Toasted Pecans, Warm Medallion of Goat Cheese, Red Wine Vinaigrette
- CRAB, SHRIMP AND AVACADO SALAD**
Belgian Endive, Citrus Vinaigrette
- SMOKED AND HOUSE CURED SALMON**
Crème Fraiche, Chervil, Shallots, Brioche Toast

THIRD COURSE *select one*

- HOUSEMADE LAMB AND FOIE GRAS SAUSAGE**
Saffron Basmati Rice, Cucumber Yogurt
- DUCK LEG CONFIT AND BAROLO RISOTTO**
Rosemary Oil
- FRESH BLACK WINTER TRUFFLE RISOTTO**
24-month Aged Reggiano
- MASCARPONE AND SHEEP’S MILK MANCHEGO AGNOLOTTI**
Walnuts, Arugula, Aged Sherry Vinaigrette

FOURTH COURSE *select one*

- SAUTEED SEA SCALLOPS**
Roasted Tomato Puff Pastry Tart, Fresh Black Winter Truffle Vinaigrette
- PAN ROASTED BLACK BASS**
Shallot Confit, Wild Mushroom Duxelle, Vin Jaune Cream
- BRAISED BEEF SHORT RIB**
Yukon Gold Potato Gratin, Haricot Vert, Truffle Butter, Braising Reduction Sauce
- GRILLED VEAL TENDERLOIN**
Grilled Veal Sweetbread, Beef Tenderloin Empanada, Wilted Baby Spinach, Argentine Chimichurri
- BRAISED LAMB NECK PAPPARDELLE**
Shiitake Mushrooms, Red Wine Reduction

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