



New Year's Eve Dinner Menu - December 31, 2025

Hors d Oeuvres:

Oyster Shooters
&
Gebackene Champignons
&
Country Paté on Crostini with Shallot Marmalade
We suggest Carra, Brut Prosecco \$11/\$40

First Course:

Osetra Caviar,
Japanese Pancake, Garlic Chive Oil, Crème Fraîche
We suggest Veuve Cliquot Brut Champagne \$25/\$110

Second Course:

Trio of Oysters Rockefeller
Belgian Endive, Arugula & Radicchio Salad, Micro Greens
We suggest Fournier Grand Cuvée Sancerre, France 2021 \$24/\$85

Third Course:

French Blue Crystal Prawns,
New Potatoes, Fennel, Apple, Crustacean Nage
We suggest Ramey Russian River Chardonnay \$24/\$84

Fourth Course:

Duck Breast,
Furikake Butternut Squash, Arugula, Currants
We suggest Terzetto Barolo, 2020 \$23/\$84

Fifth Course:

Lamb Tenderloin,
Potato Pavé, Pea Purée, Black Garlic, Haricots Verts Lemon Zest, Shallot Butter
We suggest Caparzo Brunello di Montalcino, Italy 2020 \$27/\$95

Dessert:

Chocolate Cake,
Chocolate Cremeux, Strawberries, Burnt Meringue
We suggest Hermann Moser Welschriesling Beerenauslese, Ice Wine \$11

