

New Year's Eve Menu 2023

Our New Year's Eve celebration includes an eight-course menu, a welcome reception with Hors d'oeuvres and a complimentary cocktail, followed by Live Jazz Music, a countdown party with a toast at midnight, and party favors.

One

Osetra Caviar
Brioche Toast, Sheep Cheese

Two

Tuna Crudo
Sea Urchin, Jalapeno

Three

Beets
Herb Oil, Buttermilk Velouté
Or
Seared Scallop
Potato, Kaluga Caviar

Four

Crab Cannoli
Smoked Trout Roe, Fennel

Five

Chicken Mousseline
Shallots, Carrots
Or
Mushroom Tartlet
Sundried Tomato, Kale

Six

A5 Wagyu
Hasselback Potato, White Truffle
Or
Black Cod
Brussels, Carrots
*Vegetarian Option Available

Seven

Cheese A La Plancha
Honeycomb, Marcona Almonds

Eight

Hazelnut Cake
Banana, Milk Chocolate Crèmeux

Menu 325
Wine Pairing 125