

New Years Eve Menu 2025

1st Course

Choice of:

Dungeness Crab Risotto

Roasted Poblano, Sweet Corn, Cotija, Herbs

Ahi Tuna Tataki

Agave Truffle Ponzu, Scallions, Avocado, Sesame

2nd Course

Choice of:

Cognac Lobster Bisque

Lobster and Fennel, Chive

Lola Rossa and Frisse Salad

Honey Crisp Apples, Dried Cherry, Spiced Pecans
Aged White Cheddar, Champagne Vinaigrette

3rd Course

Choice of:

8oz Filet Mignon Au Poivre

Braised Cipollini Onion, Grilled Asparagus
Potato Herb Cake, Red Wine Demi Butter

Grilled Barbacoa Spiced New Zealand Rack of Lamb

Roasted Fingerling Potato, Heirloom Carrots
Puya Chili Tomato Chutney, Cilantro Lime Yogurt

Chipotle Miso Glazed Chilean Seabass

Broccolini, Wild Mushrooms, Potato Puree, Ginger Essence

House Made Pappardelle

Black Truffle, English Peas, Winter Squash, Sage Beurre Blanc

4th Course

Choice of:

Mocha Mousse

White Chocolate Cake, Dark Chocolate Sauce

Lemon Cheesecake

Coconut, Passionfruit Coulis

\$125++ Per Person First Seating 5pm-8pm

\$150++ Per Person Second Seating 8pm-11pm

Curated by Executive Chef Luis Torres
20% gratuity will be added to all orders



*Toast
to a
New Year*