

NEW YEAR'S EVE

Wednesday | December 31, 2025 | 4:30 - 9:00pm

Last Seating 8:30pm

Three-Course Dinner Prix Fixe \$125 per person ++

Optional Premium Wine Pairings \$ 35++

HORS D'OEUVRES

CAVIAR ROYAL NAPOLEON

Royal Ossetra Caviar | Parisian Egg
Chives | Puff Pastry

SAUMON FUME D'ECOSSE

Scottish Smoked Salmon | Capers | 60°C Egg
Brioche Toast | Crème Fraiche | Crispy Shallots

TERRINE DE FOIE GRAS AU SAUTERNE

Hudson Valley Foie Gras Terrine
Brioche | Mango-Chutney

CREME DE TOPINAMBOURG GFIVG

Jerusalem Artichoke | Crème Fraiche
Foie Gras Croquette | Shaved Périgord Truffle

SALADE D'HIVER GF

Endive-Frisée Lettuces | Roasted Chioggia Beets | Toasted Pecans
Roquefort | Sherry Dressing

PLATS DE RESISTANCE

HOMARD CUIT AU BEURRE GF

Butter-Poached Maine Lobster
Braised Cabbage | Julienned Carrots
Parsnip Purée | Lobster Reduction | Tarragon

SAINT-PIERRE GF

Pan-Seared John Dory Filets | Mussels
Jus au Beurre | Smashed Fingerling Potatoes
Fennel | Spinach

TOURNEDOS FINANCIER GF

Grass-Fed Angus *Beef Filet Medallions
Madeira Truffle Sauce | Foie Gras Butter
Gratin Dauphinois | Carrots | Cipollini
Trumpet Mushroom | Broccolini

MAGRET DE CANARD AU POIVRE GF

Peppercorn Crusted Moullard Duck *Breast
Green Peppercorn Sauce
Celeriac-Parsnip Purée | Carrots | Cipollini
Brussel Sprouts

RISOTTO AUX CHAMPIGNONS et TRUFFES GFIVG

Organic IT Carnaroli Rice | Roasted Wild Mushrooms | Périgord Truffle Cream

SWEETS

POIRE BELLE-HELÈNE

Poached Pear | Valrhona Dark Chocolate | Biscoff Crumble | Toasted Almonds

PAVLOVA AU CHOCOLAT GF

Valrhona Chocolate filled Meringue
Passion Fruit Ice Cream | Passion Fruit Coulis

GATEAU SAINT HONORÉ

Vanilla Cream Filled Choux | Puff Pastry
Chantilly | Raspberry Rose Coulis | Pistachio

TROIS FROMAGES GFA

Trio of Artisanal Cheese Walnut-Fruit Bread
Toasted Walnuts | Honey Comb

ADD AN ADDITIONAL COURSE BEFORE DESSERT +16

First Complimentary Bread & Butter Basket - Three Dollars (3) For Each Additional Basket

Items marked GF or GFA are items that are Gluten Free or can be modified to be Gluten Free. Items marked CN contain nuts.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies

\$125 per person fee will be charged to the card on file. A gift card in the charged amount will be sent to the person being charged.

This is the only menu being featured during New Year's Eve | We will not be able to accommodate all allergens