



NEW YEAR'S EVE  
*dinner party*

Tuesday, December 31 | First Seating: 5 PM

**AMUSE-BOUCHE**

**TRIO OF CONES**

Caviar Cone, Beef Tartare Cone & Carrot Tartare Cone

**FIRST COURSE**

*Please select one:*

**MANCHEGO CHEESE ARANCINI**

Piquillo Pepper Coulis, Baby Fennel, Olive Tapenade

**HAWAIIAN KANPACHI**

Grapefruit, Coconut Vinaigrette, Cilantro, Puffed Wild Rice, Radish

**SECOND COURSE**

*Please select one:*

**TOMATO & ROASTED RED PEPPER BISQUE**

Crispy Chickpeas, Yogurt, Dill

**LITTLE GEM SALAD**

Smoked Salmon, Potato Croutons, Caviar, Horseradish Cream,  
Meyer Lemon Vinaigrette

**THIRD COURSE**

*Please select one:*

**8 OZ. FILET MIGNON**

Maine Lobster Risotto, Asparagus, Bordelaise

**WINTER VEGETABLE TRUFFLE POT PIE**

Mixed Green & Frisée Salad, White Balsamic Dressing

**JIDORI CHICKEN BREAST**

Purple Cauliflower Purée, Romanesco, Turnips, Beets, Chicken Jus

**SEAFOOD FETTUCINI**

Clams, Mussels, Prawns, Caviar, Creamy Arrabiata Sauce,  
Basil Blossoms, Parmigiano Reggiano

**DESSERT**

**CHOCOLATE ALMOND TART**

Salted Caramel, Passion Fruit Cream

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\$125 per adult | \$45 per child (5-12)

*Pricing excludes tax and gratuity.*

Reserve your spot online or call 949.760.4920