



NEW YEAR'S EVE
dinner party

Monday, December 31 | 5 PM - Midnight

AMUSE-BOUCHE

"CLASSIC" CAVIAR TASTING

Kaluga Caviar, Toasted Brioche, Smoked Crème Fraîche,
Red Onion Jam, Egg, Chives

FIRST COURSE

Please select one:

OYSTER ROCKEFELLER

Beau Soleil Oysters, White Cheddar Espuma, Bloomsdale Spinach,
Crispy Garlic, Pink Peppercorn

TOMATOES PROVENÇAL

Heirloom Tomatoes Two Ways, Lemon Herb Panko, Crispy Gruyere, Basil

SECOND COURSE

Please select one:

FRENCH ONION SOUP

Beef-Charred Onion Broth, Crostini, Gratinéd Truffle Cheese, Chives

CAESAR SALAD

Coraline Endive, Aged Parmesan, White Anchovies,
French Breakfast Radishes, Caesar Croutons

THIRD COURSE

Please select one:

TOURNEDOS ROSSINI

6 oz. Filet, Seared Foie, Truffle Beef Jus, Madeira Caramel,
Pommes Purée, Green Beans

SOLE MEUNIERE

Pan-Seared Dover Sole, Brown Butter Lemon Sauce, Parsley,
Wild Rice Pilaf, Swiss Chard, Toasted Almonds

CACIO E PEPE BUCATINI WITH TRUFFLE

Parmigiano Reggiano, Black Pepper, Butter, Truffle Coulis,
Bucatini, Basil Blossoms

FOURTH COURSE

MOCHA ALMOND OPERA CAKE

Almond Brittle, Chocolate Sauce

\$125 per person, includes one glass of champagne
Pricing excludes tax and gratuity.

Reserve your spot online or call 949.760.4920