

New Year's Eve Menu

FIRST COURSE

Meatballs ~ pork, veal, beef, house tomato sauce, parmesan

Pork Belly Skewers ~ carrot coconut puree, salsa macha

The Twelve Grapes of Luck ~ roasted grapes, burrata, pistachio, crostini's

Charcuterie Plate ~ Chef's selection with crackers, jams, and nuts

White Asparagus Soup ~ yuzu oil, toasted sourdough croutons

Marky's Beluga Grade 000 Caviar Case \$299

Includes 1-oz tin of Beluga caviar, two mother of pearl spoons, one mother of pearl plate, one gold plated tin opener, housed inside a custom made case

SECOND COURSE

Pear Carpaccio ~ walnuts, dates, Roquefort blue, arugula

Bluefin Tuna Crudo ~ scallion, ginger, radish, white soy

Citrus & Avocado ~ mixed greens, grapefruit, orange, fennel, pistachio

Arugula Salad ~ pesto croutons, toasted hazelnuts, granny smith apple, green goddess

Datteri Baresi ~ braised chicken ragu, Humboldt fog, crispy bread crumbs

Black Truffle Risotto ~ add tableside shaved black truffle \$39

THIRD COURSE

Gulf Shrimp ~ mango harissa, jasmine rice, red Thai curry, cilantro

Roasted Black Cod ~ charred leeks, mushroom confit, farro risotto

Australian Wagyu 7oz Filet Oscar ~ Maine crab, hollandaise, pome puree, asparagus

Roasted Salmon ~ celeriac, bok choy, candied sesame

Braised Beef Short Rib ~ garlic mash potato, beef jus, roasted carrots

18 oz Bone-in Angus Ribeye ~ romesco, chimichurri, baked potato fries, lemon aioli, add spiny lobster tail \$35

Rebecca's



Join us for a night of elegance, energy, and a little sparkle—because the best way to welcome the new year is with bubbles in hand at Rebecca's. 🥂

Belvedere Dirty Brew Espresso Martini

Belvedere Dirty Brew, Bailey's chocolate liqueur, fresh espresso

French 125

Hennessy VS, lemon juice, simple syrup, topped with Chandon

Midnight Champagne Toast

If you are joining us for our final seating (reservations 8pm or later), stay with us until the clock strikes 12 to enjoy your complimentary midnight champagne toast. **Sponsored by CHANDON!**

Thank you to our incredible partners at Southern Glazer's for helping us create a truly magical New Year's Eve at Rebecca's. We can't wait to ring in 2026 together! 🍾



BELVEDERE
DIRTY BREW

Rebecca's

New Year's Eve

✨ Ring in 2026 at Rebecca's! ✨

We can't wait to celebrate with you for what's sure to be an unforgettable New Year's Eve. Please note the details below so the night sparkles for everyone:

- Reservations require a credit card to secure your spot.
- Special NYE menu only – our regular menu will not be available.
- Cancellation Policy: Cancellations must be made 48 hours in advance. Late cancellations or no-shows will be charged \$75 per person.
- Seating Times: We will be honoring turn times to keep the evening flowing smoothly.
- Corkage Fees: \$25 per bottle for wines purchased from our Three60 Wine Shop on NYE and enjoyed with dinner. \$75 per bottle for wines brought from home.

🎉 Seating Options

You may reserve a table at any time within the windows shown below.

- **1st Seating: 4:00pm – 5:30pm | \$100 per person ++**
- **2nd Seating: 6:00pm – 7:30pm | \$125 per person ++**
- **3rd Seating: 8:00pm – 9:30pm | \$150 per person ++**
 - Includes party hats, festive favors, DJ Tom starting after 10pm, and a midnight champagne toast 🍾

[++ tax & gratuity]

Rebecca's