# NEW YEAR'S EVE PRIX FIXE



DECEMBER 31<sup>ST</sup>, 2025 4 COURSES FOR \$125 includes a sparkling toast

## AMUSE BOUCHE

#### SPICY TUNA "HANDROLL" \*

marinated tuna, avocado mousse, rice pearls, unagi

## **APPETIZERS**

select one

#### "WEDGE" IT OUT

iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive, everything bagel seed mix, bleu dressing

## **CRISPY OYSTERS**

horseradish cream, crispy leeks, shio kombu - add golden kaluga caviar (+25)

## PEKING DUCK POTSTICKER

duck prosciutto, housemade plum sauce, scallions

#### HOUSE STRACCIATELLA CHEESE (V)

honeycomb, bee pollen, pistachio & olive focaccia, aged balsamic - add fresh black truffle (+35)

#### **BEEF CARPACCIO\***

fried onions, cornichons, smoked onion oil, parmesan, chive crème fraîche, arugula - add fresh black truffle (+35)

## ENTRÉES

select one

## GRILLED PORK CHOP (GF)

boursin whipped potatoes, hanguk-spiced carrots, maple apple chutney

## 18OZ. 30-DAY DRY-AGED RIBEYE\* (GF)

bone marrow butter, baked potato, mesclun - add fresh black truffle (+35)

#### **BLACKENED SEABASS**

leeks three ways, olive oil potatoes, lemon parmesan broth - make it rain: fresh black truffle & golden kaluga caviar (+50)

## SURF & TURF\*

8oz. filet mignon, bay scallop oscar with asparagus & bearnaise, shoestring potatoes - add golden kaluga caviar (+35)

## CRISPY FRIED CHICKEN

truffle lobster mac & cheese, iberico cornbread, pickle chips, cherry hot peppers, sauce duo of hot honey & tennessee hot sauce

## DESSERTS

select one

WHITE CHOCOLATE RASPBERRY CHEESECAKE (V) freeze-dried berries, dulce de leche, whipped cream

## CHOCOLATE FUDGE CAKE (V)

luxardo cherries, whipped cream

## PUMPKIN SPICED POT DE CRÈME (V)

valrhona chocolate, spiced walnuts, dulce de leche, vanilla cream

## APPLE CRUMB CAKE (V)

apple-raisin compote, salted caramel, crème fraîche

## EXECUTIVE CHEF ALEX CABRERA