

New Year's Eve

December 31, 2025

CHEF'S NEW YEAR'S EVE AMUSE

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#### STARTERS

**HAMACHI CRUDO** fennel & sunchoke vichyssoise, smoked trout roe, meyer lemon

**STAR ROUTE FARMS LITTLE GEM SALAD** oro blanco grapefruit, roasted delicata squash, pomegranate  
leek ranch dressing, granola

**DUNGENESS CRAB & WINTER CITRUS SALAD** avocado labneh, mint almond

**STEAK TARTARE** preserved truffle vinaigrette, toasted walnuts, aioli, grilled levain

**DOPPIO RAVIOLI of ROASTED WINTER SQUASH & MORTADELLA** brown butter, pistachio, olio verde

**BLACK COD a la PLANCHA** lobster broth, roasted carrots, miso, manilla clams

**PERIGORD TRUFFLES SHAVED OVER BUCKWHEAT POLENTA** Taleggio, chestnut, soft jidori egg

**PROSPECT'S FRIES** 14      **HOKKAIDO BREAD** sesame seeds & honey butter 14

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MAINS

ROASTED HONEYNUT LASAGNA black trumpet mushroom, Bellwether ricotta, fontina, rainbow chard

LOCAL PETRALE SOLE STUFFED with MAINE LOBSTER & YUKON POTATOES
shaved Perigord truffles, Bloomsdale spinach, fresh bay butter

LIBERTY DUCK BREAST cured Hudson Valley foie gras, blood orange, salsify

GRILLED BERKSHIRE PORK CHOP
sherry glazed Baker's bacon, grain mustard spaetzle, roasted brussels sprouts, pork jus

GRILLED ANGUS RIB EYE +supplement 10
braised short rib croquette, grilled broccolini, sauce foyat, porcini, beef jus

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#### DESSERT

**PARIS BREST** port poached pears, hazelnut cream, candied hazelnuts, fresh red currants

**DEATH by CHOCOLATE** Devil's food cake, sesame salted koji caramel, white chocolate whipped cream, chocolate tuile

**MANDARIN ORANGE GELATO** blood orange granita, blood orange marmalade, pistachio honey cookie

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Mignardise

3 Courses starting at 125

Wine Pairing 65

*We kindly ask for no substitutions for this menu.
This menu is not celiac or gluten free friendly.
20% service will be added to the bill.
*6% SF Health Mandate will be added to the bill.