Réveillon 2026

$75 per person (tax & 20% gratuity will be added)

Amuse Bouche

TUNA TARTARE
smoked tomato vin, smashed cucumbers, caper salsa verde, tobiko, kettle chips

BLUE CRAB RAVIGOTE
jumbo lump blue crab, caper-mustard vinaigrette, little gem lettuce cups

Second Course

DUCK CONFIT SALAD
grapes, sherry golden raisins, celery, aged cheddar, rye croutons, cider vinaigrette

IBERICO CHORIZO-STUFFED DATES
lemon goat cheese, almond-chorizo crunch, petite herbs, paprika oil

Interlude

SAVORY SORBET
satsuma, olive oil, sea salt

Third Course

BAVETTE STEAK
green peppercorn-Cognac jus, preserved lemon butter, watercress

WILD MUSHROOM & SHRIMP RISOTTO
arborio rice, parmesan broth, truffle cream

CHARRED BROCCOLINI
lemon, garlic, extra-virgin olive oil, crispy shallots

Dessert

DARK CHOCOLATE TORTE
mulled wine pear, vanilla mascarpone cream, pecan lace cookie

full table participation required | designed for parties of two or more