

RÉVEILLON 2025



\$75 per person (+ tax & gratuity)

Celebrate with 10% off any bottle of wine for Réveillon diners.

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, herbs

SECOND COURSE

DUCK CONFIT FLATBREAD

roasted apple, onion, sage, fig mostarda, gruyère

OYSTERS DAUPHINE

gratin of Gulf oysters, leeks, Pernod cream, tarragon,
citrus gremolata, grilled sourdough

IBERICO CHORIZO-STUFFED DATES

sherry gastrique, parmesan crisp

INTERLUDE

SPARKLING SORBET

finished tableside with a champagne pour

THIRD COURSE

FILET MIGNON

mushroom duxelles, port wine demi-glace, maître d'hôtel herb butter

WILD MUSHROOM & SHRIMP RISOTTO

Arborio rice, parmesan broth, truffle cream

DESSERT

DARK CHOCOLATE TORTE

mulled wine pear preserves, vanilla crème fraîche

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



