



NEW YEAR'S EVE 2025

\$99 / PER PERSON

*excluding operational charge,
taxes, and gratuity*

Amuse Bouche

please choose one

CRAB PANNA COTTA & CAVIAR +▽

chive, espelette

TRUFFLE PROFITEROLE +≈

black truffle & parmesan cream, saba

FIRST COURSE

please choose one

GNOCCO FRITTO NERO & TUNA TORO +

crispy pasta pillow, fatty tuna belly,
citrus & fennel salad, basil aioli, pickled chili,
capers

BURRATA +≈○

fig carpaccio, blood orange segments,
hazelnut dukkah, fresh thyme, toasted ciabatta

A5 WAGYU ■

jus, bone marrow, wagyu fat panisse,
fermented garlic honey agro dolce

SECOND COURSE

please choose one

SHORT RIB ESTOFADO +■

manchego pomme puree, roasted peppers, charred
onions, pimenton jus, parsley salad

HAND ROLLED SAFFRON

PAPARDELLE +≈○

smoked san marzano tomato butter,
tomato & garlic sugo, stracciatella, marcona almonds

BUTTER POACHED LOBSTER +▽

tahini & butternut squash veloute, brown butter labneh,
pomegranate honey, seabean, mint, citrus

THIRD COURSE

LIMONCELLO PAVLOVA

sorrento lemon sorbet, basil coulis,
macerated strawberries, fennel pollen

THANK YOU FOR JOINING US



Consuming raw or undercooked meats, poultry, seafood or shellfish
or raw eggs may increase your risk of food borne illness, especially
if you have certain medical conditions. May contain nuts.

A 4% operational is applied to all checks to help offset the increased and
often volatile costs of operating a restaurant in Washington, D.C.,
including wages, benefits, supplier tariffs, and regulatory compliance.
This policy allows us to maintain the exceptional quality and hospitality
standards of River Club without making frequent changes to our menu
pricing. We thank you for your understanding and continued support.

WINE PAIRINGS

The RC Experience • 65

AMUSE

- Telmont Champagne Brut NV

FIRST COURSE

- Ayunta Nerello Mascalese Blanc de Noir 2023
- Ermanno Costa Barbera d'Alba 2019

SECOND COURSE

- Bootleg Paso Robles Cabernet Sauvignon 2023
- Limited Addition Orange Crush 2024
- Averoldi Cantera Garda Chardonnay 2023

THIRD COURSE

- Carmes de Rieussec Sauternes 2010

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (○) SHELLFISH (▽)