



# NEW YEAR'S EVE 2025

## *Prix Fixe 4-Course Menu*

\$135/PERSON | ADD A WINE PAIRING \$65 | ADD CHEF'S BREAD BOARD \$18

### *First*

Minuty Rose 2023  
Chandon Brut

**Braised Lamb Tortellini** | mint ricotta + leeks + onion jus + sundried tomato butter + carrot top oil

**Oyster Rockefeller** | bloomsdale creamy spinach + horseradish crumb + herb hollandaise sauce

**Arancini** | braised short rib + charred leek jalapeno aioli + gruyere mozzarella

### *Second*

Twomey Sauvignon Blanc 2024  
Materra Chardonnay 2021

**Modern Wedge Salad** | baby gem + crispy prosciutto + blue cheese foam + marinated tomatoes + sherry tarragon vinaigrette

**Roasted Beet Carpaccio** | arugula + burrata mousse + citrus gel + candied pistachio +  
vanilla bean vinaigrette + blood orange snow

**Lobster Bisque** | butter-poached lobster + bacon snow + tarragon oil

### *Third*

Gerard Bertrand Tautavel Red Blend 2021  
Neal Cabernet 2021  
Ponzi Pinot Noir 2022

**America Wagyu Denver Steak** | pomme puree + roasted baby carrots + peppercorn cognac sauce

**Butter Poached Lobster Risotto** | winter truffles + roasted chanterelle mushrooms + asparagus + grana padana

**Brick Oven Roasted Seabass** | sweet potato puree + broccoli rabe + bourbon butter + bacon pecan crumble

**Herb Crusted Filet** | crispy sunchokes + celeriac potato puree + asparagus + bordelaise sauce

### *Fourth*

**Triple Chocolate Mousse** | chocolate brownie + champagne raspberry sauce + chocolate caviar

**Butterscotch Budino** | chantilly cream + flake salt

**Affogato** | pistachio gelato + seasonal cookie

CHEF PARTNER JOEL HASSANALI