



New Year's Eve

SUPPER CLUB

\$120 per person, tax and gratuity not included

FIRST COURSE

ROASTED BUTTERNUT SQUASH SOUP

Brown Butter, Sage, Spiced Pepitas, Crème Fraîche (v, gf)

YELLOWFIN TUNA CRUDO

Compressed Watermelon, Yuzu Kosho, Avocado, Crispy Shallots, Sesame (gf, df)

BURRATA & WINTER CITRUS

Roasted Beets, Pistachio, Baby Arugula, Aged Balsamic, Basil Oil (v, gf)

WAGYU BEEF CARPACCIO

Truffle Aioli, Shaved Parmesan, Crispy Capers, Arugula, Grilled Sourdough

WILD MUSHROOM & TRUFFLE TART

Caramelized Onion, Goat Cheese, Frisée, Sherry Vinaigrette (v)

SECOND COURSE

PAN-SEARED DIVER SCALLOP

Celery Root Purée, Crispy Pancetta, Brussels Sprout Leaves, Pomegranate Gastrique (gf)

HERB-ROASTED RIBEYE FILET

Truffle Potato Purée, Roasted Baby Vegetables, Wild Mushrooms, Cabernet Jus (gf)

SEARED LOCAL SEA BASS

Saffron Pearl Pasta Risotto, Fennel Confit, Grilled Broccolini, Citrus-Soy Beurre Blanc

HERB-ROASTED JIDORI CHICKEN

Wild Mushroom Bread Pudding, Rainbow Carrots, Baby Spinach, Porcini Jus

WINTER VEGETABLE STRUDEL

Wild Mushrooms, Spinach, Caramelized Onion, Crispy Pastry, Roasted Tomato Coulis, Petite Greens (v)

INTERMEZZO

SICILIAN SCARLET ORANGE SORBET (gf, df)

DESSERT

TOAST TO MIDNIGHT

Chocolate Tart, Chocolate Custard, Toasted Meringue, Raspberry, Champagne Caramel Sauce

WAKE ME AT 12AM

Espresso Infused Mascarpone Panna Cotta, Coffee Gelee, Gold Mocha Beans (gf)

TECHNICALLY A VEGETABLE

Spiced Carrot Cake, Cream Cheese Mousse, Candied Pecans, Citrus Gel

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY, INCREASE CANCER RISK, AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

*ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.