



HAPPY NEW YEAR!
DECEMBER 31, 2024

FOUR COURSE DINNER, \$85
BALKAN WINE PAIRING (OPT), \$44

FIRST COURSE: CHOICE

DRY-AGED BEEF CARPACCIO: (45-DAY) DRY AGED NY, SHAVED MANCHEGO, ARUGULA, OLIVE OIL, CRACKED BLACK PEPPER, SEA SALT

CRAB CAKE: JUMBO CRAB CAKE, REMOULADE, GRILLED PINEAPPLE RELISH, PETITE SALAD

AHI TUNA CRUDO: YUZU PONZU, BLOOD ORANGE, AVOCADO, CRISPY SHALLOT, WONTON CRACKER

CAULIFLOWER STEAK: DRIED GOLDEN RAISINS, PEPITA CRUNCH, CHIMICHURRI, CHILI OIL

SECOND COURSE: CHOICE

LOBSTER BISQUE: GRILLED CORN RELISH, LUMP LOBSTER MEAT, HERB OIL

BEET SALAD: SMOKED LEMON YOGURT, BLOOD ORANGE, PICKLED RED ONION, ARUGULA, CRUMBLD GOAT CHEESE, PEPITAS, DATE VINAIGRETTE

POACHED PEAR SALAD: VANILLA-POACHED PEAR, CANDIED WALNUTS, WATERMELON RADISH, MIXED GREENS, SHAVED CARROT, CHAMPAGNE VINAIGRETTE

THIRD COURSE: CHOICE

GRILLED 6OZ FILET: SWEET POTATO AU GRATIN, CHARRED BROCCOLINI, PORT REDUCTION

NEW ZEALAND SALMON: COCONUT-YELLOW CURRY, BLACK RICE, SPICED ALMONDS, CHILI OIL

VEAL MEDALLIONS: PARSNIP PUREE, MADEIRA SAUCE, SAUTEED SWISS CHARD, POMEGRANATE SEEDS

WILD MUSHROOM GNOCCHI: SHERRY-MUSHROOM REDUCTION, SMOKED RICOTTA, BLACK TRUFFLE, GRANA PADANO, HERBS

FOURTH COURSE: CHOICE

CHOCOLATE LAVA CAKE: LAVA CAKE, STRAWBERRY SAUCE, VANILLA GELATO

PANNA COTTA: VANILLA BEAN PANNA COTTA, MIXED BERRIES, POWDERED SUGAR

POMEGRANATE CHAMPAGNE SORBET: CHEFS HOUSEMADE SORBET

STANDARD DINNER MENU NOT AVAILABLE 12/31.