

On December 31st, our celebrated Executive Chef G. Garvin has curated an amazing 3-course experience, featuring some of our most popular dishes. Priced at \$195 per guest, this event promises an unforgettable farewell to 2023, welcoming a new year of possibilities.

1ST COURSE

— please choose one —

Hearts of Romaine

with shaved parmigiano reggiano and house-made caesar dressing and sourdough crouton

Artisan Mixed Greens (v)

with shaved radish, carrots, and shaved sweet onion with white balsamic-herb vinaigrette

Little Wedge Salad

with crispy applewood smoked bacon, crumbled roquefort blue cheese, heirloom cherry tomatoes, shaved hard-boiled egg

White Rose Potato Bisque

with a white truffle drizzle and crispy pork belly

2ND COURSE

— please choose one —

Snow Crab Claws

pan-seared with brown butter and sage with capers and cajun spices

Spicy Tuna over Crispy Rice / Spicy Tomato Tartare (v)

sushi grade Ahi tuna mixed with spicy mayo and masago shallots, scallions, chili oil and crispy Japanese rice

Wagyu Meatballs

pan-roasted with San Marzano tomato sauce ricotta cheese and crispy, shaved parmesan Reggiano and Thai basil



3RD COURSE

please choose one —

Pan Roasted Chilean Sea-Bass

with ponzu butter sauce

4-Hour Braised Short Rib Ragout

with rigatoni pasta and San Marzano tomatoes and grated pecorino romano cheese

Oven-Roasted Rosemary Chicken

with lemon herb brown-butter demi

True Japanese A5 Wagyu Beef

grilled with sea salt and Evoo (\$35 per oz, minimum 4oz)

Pan Roasted Tofu with Balsamic-Ponzu glaze (v)

HOUSE SIDES

please choose two —

DESSERTS

— please choose one —

House-made Mac and Cheese

Sauteed Green Beans (v)

Whipped Garlic Potatoes

Warm Glazed Donut

Topped with vanilla gelato and caramel drizzle, shaved semi sweet chocolate and cream anglaise

Citrus Butter Cake

with a mixed berry compote and Uncle Nearest Chantilly cream

Mixed Berry Vegan Cheesecake (v)

